

THE NATIONAL

May 6, 1961

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Provisioner

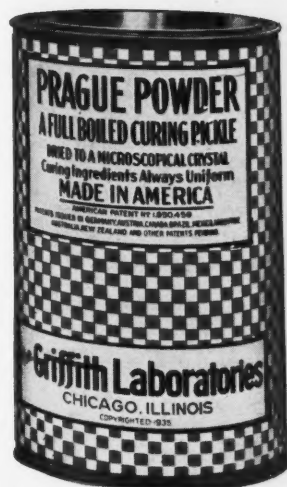
LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

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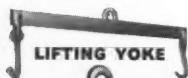
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VOLUME 144 MAY 6, 1961 NUMBER 18

## THE NATIONAL **P**rovisioner



15 W. Huron St., Chicago 10, Ill.

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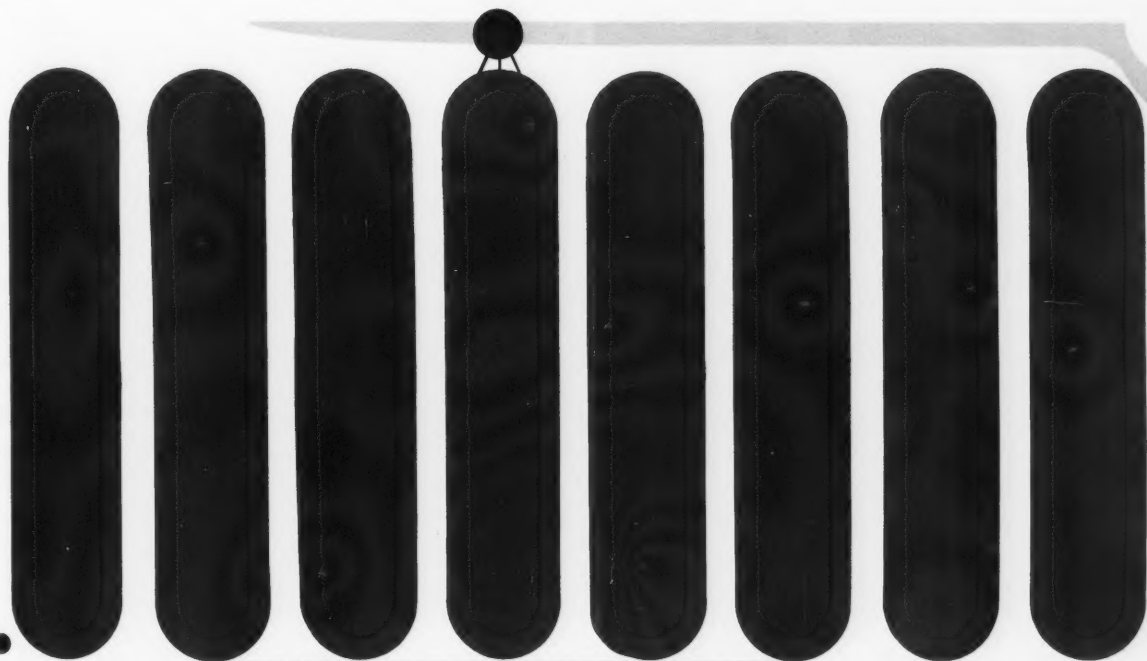


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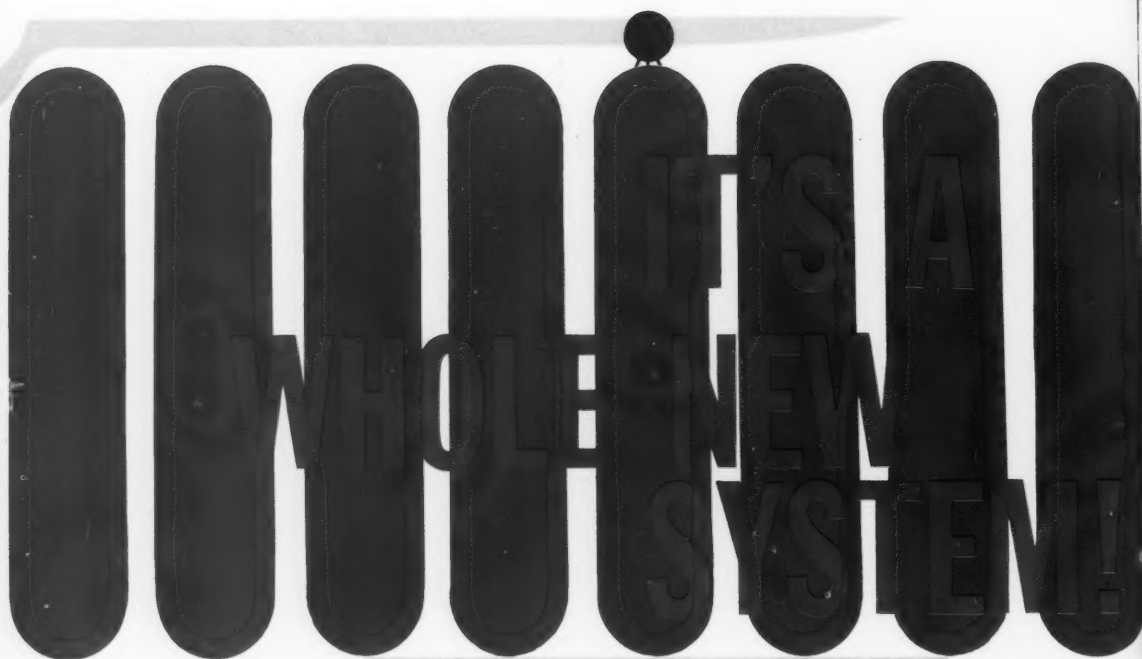
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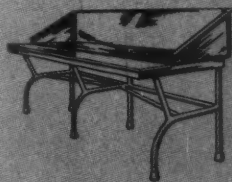
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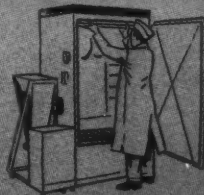
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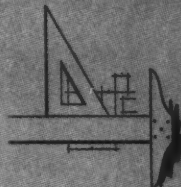
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Max. Gross Torque	235 lb-ft @ 2000 rpm
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MAY 6, 1961

VOLUME 144 NO. 18

## News and Views

## Control the Ends, Too

We have been impressed in recent years by the growth in stature and influence of accountancy in the meat packing business. What was once in many firms a "tolerated" department, dedicated primarily to the chronicling of irretrievable past woes and triumphs, has become increasingly a responsive management tool for the control of current operations and planning future activity.

The techniques of meat industry accounting have been refined and its practitioners have matured in knowledge and their ability to carry on a difficult science. We have little doubt that any packer who wishes to do so today can maintain effective control over the costs and other aspects of his internal operations through his accounting department.

The AMI review of "Financial Facts About the Meat Packing Industry, 1959" shows that the industry's costs for that year totaled \$13,128,000,000. Raw material costs amounted to \$9,830,000,000 while operating expenses totaled \$3,298,000,000, or about 25 per cent of the aggregate.

We believe that while a reasonable degree of control is maintained over the expense item (representing 25 per cent of all costs) by means of accounting, far too little thought and far too few dollars have been devoted to bringing the free-wheeling tendencies of the 75 per cent cost (raw materials) under more exact and critical control.

It is about time to see whether or not more scientific methods can be developed for purchasing raw material than the rule-of-thumb and rule-of-barnyard practices that are all too common.

The operating departments can run faster and faster, and the accounting department can clock them closer and closer, but all the grunting and sweating will avail little if the starting post is pushed too far back and the finish line of profitable sales realizations is never reached.

**The Budget Request** of \$23,801,000 for federal meat inspection is "the very minimum which should be appropriated," the American Meat Institute testified before a House appropriations subcommittee late last week. While the requested increase of \$675,000 over the 1961 appropriation supposedly will hire approximately 108 inspectors, more actually are needed, emphasized Dewey Bond, director of the AMI Washington office, who noted that 100 establishments in about 40 cities have requested federal inspection since the last money was appropriated for the hiring of additional inspectors. Since regular in-grade promotions alone boost costs by \$200,000 to \$300,000 a year, the USDA Meat Inspection Division has been forced to reduce its number of inspectors during the year, he said. About 1,435 establishments in 595 cities now operate under federal inspection.

**An Oregon-Passed** humane slaughter bill (SB-263, as amended) was headed for the desk of Gov. Mark O. Hatfield this week, with signature seen as a certainty, as the legislature prepared to wind up its 1961 session. Approved by an overwhelming majority of both houses, the bill provides that the act shall go into effect 90 days after the legislature adjourns. The legislation is based on the model state act. It provides for administration by the State Department of Agriculture and enforcement by local district attorneys, who are directed to take action against violators. The penalty would be a jail sentence of not more than one year or a fine of up to \$500 or both. Funds for Oregon's meat inspection program, endangered by economy moves early in the legislative session, were rescued when the lawmakers agreed not to earmark most of a \$125,000 cut in the agriculture appropriation but to leave specific reductions up to the department, which considers its meat inspection budget to be at a "bare-bones" level. The state pays 80 per cent of the costs of its mandatory meat inspection program.

In other state humane slaughter action, Senate-passed bills have been killed in the lower branches of the Michigan and Maryland legislatures. A bill introduced at the recent session of the Tennessee legislature died in a Senate committee. In Connecticut, a House-passed measure now pending in the Senate, unlike all laws enacted to date, would not exclude handling in preparation for ritual slaughter from humane regulations. A similar lack of exemption for kosher pre-slaughter restraint methods has impaled humane bills in three sessions of the New Jersey legislature. A favorable atmosphere for H-177 in the Vermont General Assembly is expected to propel that humane slaughter bill through both houses. An Ohio bill appears to be headed for oblivion this year.

**The Arizona** Live Stock Sanitary Board has adopted the ante mortem and post mortem regulations of the Meat Inspection Division, U. S. Department of Agriculture, and the minimum building requirements of the USDA meat grading service as part of the Arizona meat inspection regulations, announced Dr. Kenneth L. McLeod, chief veterinary meat inspector for the state. Arizona packers pay 50 per cent of inspection costs.

**Amount of Water** in a ham is not the important point, but it is, rather, that the consumer should be informed of the amount of moisture the ham contains, a number of witnesses testified during the May 4 USDA public hearing in Chicago which attracted a record attendance of more than 100. Approximately 25 witnesses representing consumers, producers, packers, weights and measures agencies and labor unions presented oral testimony.

One of the most effective pleas was made by James H. Wis-read more on next page

# THE GREAT HAM HEARINGS

read on from page 13

hart, research director of the Amalgamated Meat Cutters and Butcher Workmen (AFL-CIO) who said:

"Let the ham be labeled for what it is and let the consumer determine what his preference is." Wishart declared that the major problem today is not the moisture content of ham, but rather the problem of states that have no meat inspection or inadequate meat inspection. Noting that reports from union locals suggest that state and city regulations are grossly ineffective in controlling moisture, Wishart commented on earlier testimony that Indiana has no difficulty in regulating ham pumping in intrastate plants:

"If Indiana is as described, it must constitute a very happy but abnormal deviation from the norm."

The Amalgamated's position, said Wishart, is to support the 10 per cent added moisture rule, plus full labeling, and to apply these measures to non-federally inspected as well as U.S. inspected plants. He said the union supports the MID proposal requiring the obliteration of inspection marks on f.i. hams processed further in non-inspected plants.

The Amalgamated, said Wishart, would like to see federal inspection extended to more units by broadening the definition of interstate commerce in the Meat Inspection Act so that it would apply to all establishments receiving as well as shipping product across state lines.

In its first statement on the ham moisture question, the National Conference of Weights and Measures submitted a vigorous protest against added-moisture product and asked that the MID's new regulation be rescinded as not being in the public interest.

Rollin E. Meek, chairman of the National Conference and director of the division of weights and measures, Indiana State Board of Health, said the federal regulation permits the public to buy water instead of meat and thus violates state laws against adulteration.

Daniel Schlosser, DVM, chief of the meat and poultry section, division of food and drugs, read a letter to the USDA from T. E. Sullivan, divisional head, asking that the regulation be withdrawn because 110 per cent ham is adulterated under the Indiana law.

In an opening statement, Dr. W. L. Popham of the USDA said that Department scientists have discovered that quick-cured pork products suf-

fer a significant loss of protein, fat and other nutrients when processed back to their green weight.

They have found, however, that these losses can be minimized if 10 per cent additional solution is allowed to remain in the uncooked smoked pork products. Dr. Popham also said that it has been determined that a volume of curing solution sufficient to fill and extend the arterial system of a ham is necessary to obtain a complete and even cure.

Jerry Voorhis of the Cooperative League of the USA, an organization of farmers and consumers, said that his group would recommend going back to the old MID regulation if the states would enforce it 100 per cent, but since this cannot be realized it is asking for accurate labeling stating the curing method used and the amount of moisture added.

The American Farm Bureau Federation, represented by Herman C. Aaberg, repeated its recommendation made during the MID task force study last fall, that all ham moisture limitations be eliminated. "We don't consider addition of moisture to be adulteration any more than addition of salt; it is necessary to the curing process," Aaberg explained.

A similar plea for processor freedom was made by Laverne A. Johnson, president of the National Swine Growers Council.

Several consumers, whose testimony varied mainly with respect to the amount of water that had dripped from their Easter hams, urged that the MID return to its old regulation.

(The above paragraphs deal with testimony up to 12 noon, May 4. More will be published next week.)

Approximately 60 persons attended the first public hearing in Philadelphia on April 27. Dr. W. L. Popham, deputy administrator of the USDA Agricultural Research Service opened proceedings.

Three witnesses presented testimony in opposition to the ham moisture regulation adopted last December 30, and 10 witnesses spoke in favor of its retention. Opponents were Allen Miles Rubin, deputy attorney general of Pennsylvania; Dr. H. Shapiro, who said he spoke as a consumer, and Mrs. H. F. Sanford, first vice president of the Pennsylvania Federation of Women's Clubs.

**ARGUMENTS AGAINST RULE:** Rubin argued that the regulation permitting up to 10 per cent added moisture in smoked hams without better labeling is not in the public interest. He said that Pennsylvania

is studying the advisability of changing a 1952 state regulation that also permits 10 per cent added moisture in smoked hams.

The deputy attorney general contended that the federal regulation is unfair to small processors who do not have the equipment to cure hams by the injection method, and he accused the packing industry of furnishing short weight by selling a moisture-added product.

Dr. Shapiro told the group that he became interested in the ham problem only the night before the Philadelphia hearing. As a consumer, he said, he resented paying \$1 a pound for "watered hams." Mrs. Sanford said she felt "cheated" when the chunk of ham she bought for Easter leaked all over her refrigerator. She claimed that she removed three trays of water that leaked from the ham. "Proper labeling would go far in correcting this situation," the Federation witness concluded.

Speaking in favor of the regulation at the morning session were Charles Mills, a Delaware hog farmer; J. Herbert Doak, hog farmer from Wilmington, O.; J. W. Ralph Bishop, a hog farmer and executive secretary of the National Swine Growers Council; Leo Lavin, president of The Sugardale Provision Co., Canton, O.; Jack White, John Englehorn & Sons, Newark, and Frank McCarthy, vice president of John Morrell & Co., Chicago.

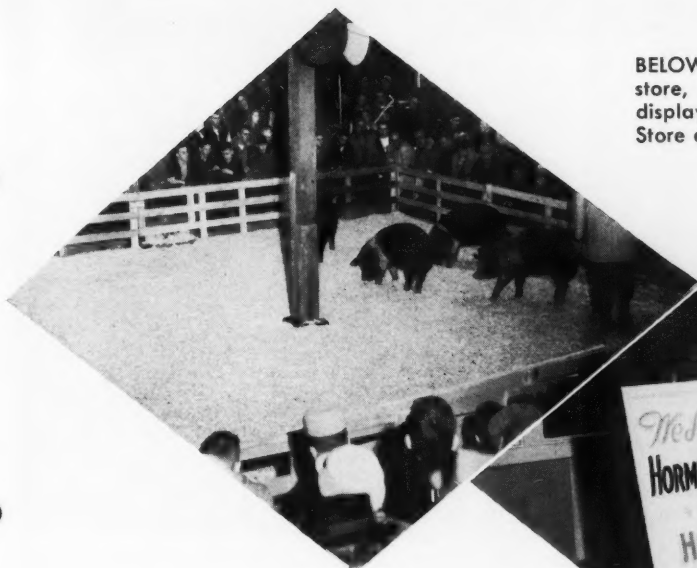
**PACKERS, FARMERS FAVOR:** The three packing company representatives emphasized their satisfaction with the way the new regulation has worked in the four months since it was adopted. The three farmers made strong appeals for the retention of the regulation.

At the afternoon session, the American Meat Institute viewpoint was presented by president Homer R. Davison, who made a brief introductory statement; J. Russell Ives, director of the department of marketing, who presented economic facts and results of cooking and taste tests, and Dr. George Brissey, associate director of research for Swift & Company, Chicago, who explained the technology of modern ham processing.

**ATLANTA HEARING:** Efforts to show that not all hog producer organizations favor the present regulation on allowable moisture content of smoked hams were made by opponents of the regulation at the second public hearing on May 1 in Atlanta, Ga., which attracted 45 persons. The hearing included four oral

[Continued on page 30]

BELOW: Bill Morrow, meat supervisor of Super Valu store, Fort Dodge, Ia., puts finishing touches on display of "Hormel's products from the hog show." Store drawings determined winners of meat prizes.



ABOVE: Scene at fifth annual Fort Dodge Market Hog Show where each contestant had to enter a pen of three animals. Record number of 212 contestants entered hog judging contest this year.



## Show Tells Meaty Pork Tale to 'Meat Team'

**T**HE HEADLINE, "Free Drawing on Hormel's Hog Show Grand Champion and Reserve Champion Hogs," was featured at the top of a full-page food advertisement by Super Valu, a retail food

chain, in a Fort Dodge, Ia., daily newspaper.

First prize in each of the chain's two local stores was to be one-half of the show's grand champion hog and second prize was half of the reserve grand champion. Each was to be cut and wrapped for the freezer, according to the ad.

The awards were to be made by a drawing at each of the stores, with additional prizes consisting of products of Geo. A. Hormel & Co. Twenty-five fourth-place winners each would receive 1 lb. of frankfurters, bacon and pork sausage if they were present for the drawing.

The advertisement also featured a special on pork loins from hogs entered in the fifth annual Fort Dodge Market Hog Show co-sponsored by Hormel, the Fort Dodge Chamber of Commerce and Iowa State University's Extension Service.

Staged at the packer's Fort Dodge plant, the show told the story of lean meaty pork to all members of the meat team—the producer, the packer, the retailer and the consumer. Hormel plant management under O. L. Marquesen, general manager and a member of the show's local affairs committee, decided to complete the educational message of the hog show

by enlisting the cooperation of a local retailer in telling the meaty pork story to the consumer. The retailer featured the show's pork cuts in his self-service cases.

The day before the beginning of



ED CLAUSEN (right), Hormel extensions man and show superintendent, presents trophy to Wallace Lang for latter's championship hog carcass.



YOUNG Mike Moser of Eagle Grove, Ia., stands with grand champion hog. Mike's live animal entry last year also was winner at the hog show.



Drawings for the carcass prizes took place several days after the plant carcass display. The retailer

This is done after carcass cuts are weighed individually to provide a quantity guide for meatiness. This provision rewards the quality hog producer more equitably because a single exceptional animal cannot win the show. These rules make the event a top midwestern show that is second only to the National Barrow Show at Austin, Marquesen claims.

Producer and consumer interest and support have been phenomenal and have increased steadily over the years, he reports.

Although they are tough, show rules assure every contestant a fair showing, says Ed Clausen, show superintendent and Hormel's Fort Dodge extension service specialist.

Each pen of three hogs is judged individually so the judges have an opportunity to evaluate each pen on its own merits rather than in comparison with other hogs. The top hog is selected from each pen and it competes for grand champion honors in its weight range—lights from 190 to 215 lbs. live and heavies from 216 to 240 lbs.

When the two classes are judged individually, the producers are not allowed in the ring. Only three to four handlers are permitted in the ring with the judges. It is the hog itself, and not exhibition showmanship, that wins, Clausen asserts.

The contest is open to both commercial and purebred animals, and top honors have been shared about equally between them, he reports.

In this year's contest a record number of 212 contestants entered a pen of three (each contestant can enter only one pen). In subsequent carcass grading, all hogs are purchased and dressed on a grade and yield basis. Since 515 graded No. 1, 104 graded No. 2 and only 7 graded No. 3, about 82 per cent made the top grade.

While the percentage of the No. 1's did not increase, the meatiness and quality of these were much improved. Clausen notes.

The live hog contest judges, Russ Plager of John Morrell & Co., Ottumwa, and Verald Brown, Hampton, Ia., selected a Hampshire cross entered by Mike Moser, Eagle Grove, as the grand champion and a Hampshire shown by C. T. Keen & Son, LeGrand, as reserve champion.

The grand champion had a loin eye of 5.63 sq. in. and hams and loins weighing 35.1 and 27.8 lbs., respectively. The three carcasses from the pen had 28.009 per cent adjusted live weight in these two cuts. The weights are consumer trimmed.



**MEAT** identification contest was held several days after live animal show in Fort Dodge. Bob Forslund of Hormel sales force works in white coat.

meats, superintendent Clausen says.

The reserve champion had a loin eye of 5.42 sq. in., with hams weighing 36.8 lbs. and loins, 26.7 lbs. This pen had 27.639 per cent of adjusted live weight in these two cuts.

The carcass judges, Dr. Ed Kline, Iowa State University; Robert Rust, Iowa State University Extension Department, and Harold Collins, Geo. A. Hormel & Co., Austin, chose as champions carcasses from the pen of three Hampshires entered by Allan Lang and Son, Brooklv. Ia.

The meaty threehorns had loin eyes of 4.45, 5.76 and 5.23 sq. in. Ham weights were 34.3, 36.3 and 37.3 lbs., while the loins were 25.6, 26.4 and 26.5 lbs. These two cuts contributed 28.726 per cent of the adjusted live weight. (The average hog yields about 22.5 per cent of live weight in these two cuts.)

To encourage the production of meat type hogs, Hormel paid a \$5 premium for each pen that placed in the top half of the ham and loin percentages. More than 100 pens with ham and loin percentages of 25.095 and over received this bonus, Marquessen reports.

About 2,000 people visited the livestock pens during the live judging contest and exhibition.

An additional feature of the Fort Dodge show is a series of live judging contests open to those who attend. There is a junior team event open to members of 4-H Clubs and Future Farmers of America chapters, along with events for adult county teams and a junior and senior grading contest open to all.

# FREE

## Drawing on Hormels Hog Show

### Grand Champion and Reserve Champion Hogs

First Prize \$1000  
Second Prize \$500  
Third Prize \$250  
Plus 25% of the difference between the first and second prize

**MANY FREE PRIZES**

First Prize \$1000  
Second Prize \$500  
Third Prize \$250  
Plus 25% of the difference between the first and second prize

First Prize \$1000  
Second Prize \$500  
Third Prize \$250  
Plus 25% of the difference between the first and second prize



**FREE**



**FREE**



**STEAK**

**69¢**



**FREE**



**FREE**



**FREE**



**FREE**



**FREE**



**FREE**



**FREE**



**FREE**



**FREE**



**FREE**



**FREE**

**PHOTO** depicts full-page local newspaper ad which featured meats from winning entries at annual hog show.

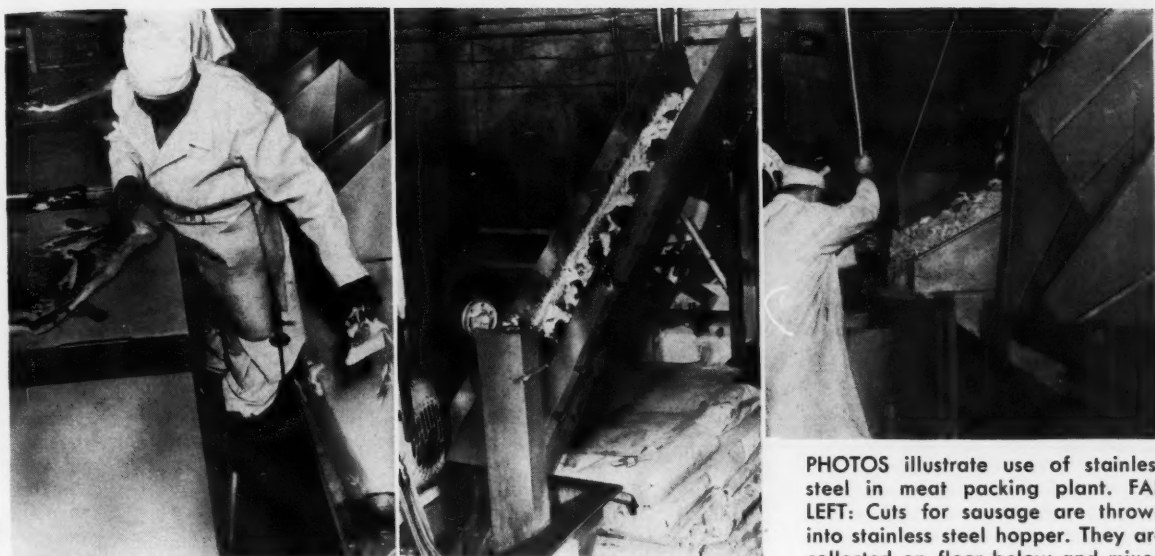
featured the quality pork in a week-long sale. In his advertising he was able to highlight a prestige item, the top carcass meat, along with a human interest story of the contest winner, 14-year-old Mike Moser.

Like all hog carcass shows, the Fort Dodge contest was designed to encourage the production of meat type hogs. It differed basically from other shows in that it told the pork quality story to the retailer and the consumer as well.

Several contest rules are designed specifically to stimulate the production of top quality animals by Iowa producers, according to Bob Gadd, manager of the livestock department at Hormel's Fort Dodge plant.

First, the show is limited to Iowa producers. Second, each contestant must enter a pen of three animals. Third, live hog weights are limited to the quality range of 190 to 240 lbs. (These rules automatically encourage the finishing of more than one top quality animal.) Fourth, in judging for top carcass values, the pen of three is judged as a composite and





PHOTOS illustrate use of stainless steel in meat packing plant. FAR LEFT: Cuts for sausage are thrown into stainless steel hopper. They are collected on floor below and mixed for chopping. CENTER: Frozen meat blocks go through chopper and then up stainless steel spiral conveyor into stainless hopper. ABOVE: Meat drops into stainless steel containers. Afterward, it goes to double-choppers that make it dough-like.

## What to Do to Get the Most Out Of Your Stainless Steel Equipment

By G. H. KLOUMAN  
Armco Steel Corp.  
Middletown, Ohio

**L**ITTLE maintenance, long service life and low cleaning costs are three major reasons why meat packers who have switched to stainless steel in recent years have cut annual operating costs sharply in many instances. Stainless equipment often pays for itself in two or three years with maintenance savings alone. Yet, as with any material, proper care should be exercised to obtain the best results.

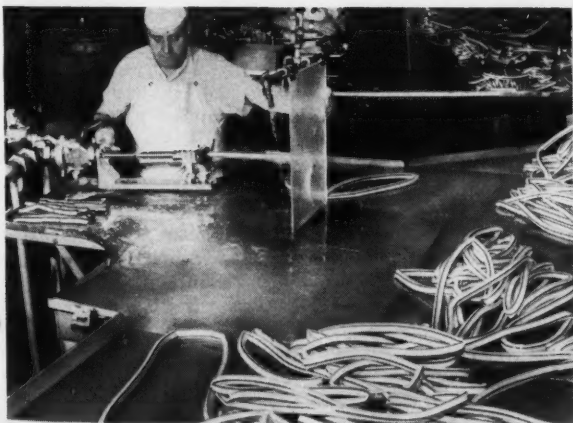
One meat packer, for example, estimates he has saved 82 per cent a year on maintenance costs by changing from galvanized to stainless steel for sausage meat trucks. He reports that maintenance savings alone paid for the new equipment in 38 months, and the trucks are expected to last for many years.

A cost analysis chart (Table 1) prepared by the packer illustrates how maintenance costs can be much more important than the initial cost. For example, the cost of a galvanized truck is less than half the cost of a stainless steel truck. Yet the

annual maintenance bill for a galvanized truck is almost six times that for a stainless truck.

Eighteen years ago, another meat packer installed welded chutes to convey inedible products from the killing floor to the basement. The chutes, made of 18-8 (Type 302) stainless steel, are reported to be in excellent condition today. They have required almost no maintenance during 18 years of continuous service. Only steam, hot water and cleanser are needed to keep the interiors clean and serviceable.

In the same plant tile posts on the



AIR-OPERATED stuffer (at left) forces double-chopped meat into 55-ft.-long cellulose casings. Stuffing table is



stainless steel. Wieners are inspected on conveyor (in right photo) before going through sterile atmosphere.

**TABLE 1**  
Example of Comparative Yearly Maintenance Costs for a Meat Packer's Truck

Operations	Maintenance costs per truck		Savings made by use of stainless steel
	Galvanized	Stainless	
Scour with stainless pad 1 hour/week, Labor @ 2¢/minute	\$62.40		
10 minutes needed to clean stainless truck @ 2¢/minute		\$10.40	\$52.00
Water and steam rinse — 2 minutes @ 2¢/minute	2.08	2.08	0.00
Time for truck to dry (idle time) 3/4 minute @ 2¢/minute	0.73	0.00	0.73
Thorough oiling with paraffin oil 3 minutes @ 2¢/minute	3.07	0.00	3.07
Regalvanizing cost: every two years 157 lbs. (seven times in 15 years) @ 5¢/lb.	3.65	0.00	3.65
Preparation for galvanizing, 15 minutes @ 2 1/4¢/minute	0.15	0.00	0.15
Put back in service 15 minutes @ 2 1/4¢/minute	0.15	0.00	0.15
Total Yearly Maintenance Cost	\$72.23	\$12.48	
Total Yearly Savings by Using Stainless			\$59.75

beef-killing floor have been covered with this type of stainless steel since 1939 to prevent chipping of tile corners and sides of the posts. Again, it is reported that the application has provided a long, trouble-free life for the installation.

**RECOMMENDED GRADES:** Grade 18-8 stainless steel will provide adequate service for most applications in slaughtering, cutting and sausage departments. When cleaned after each run, this grade has ample corrosion resistance for all conditions normally encountered in these departments.

As an additional safeguard when considerable welding is required on equipment, Type 304 should be used. If welded equipment is to be in contact with corrosive salts for fairly long periods, Type 304 ELC (extra low carbon) is recommended. This special grade (0.03 per cent carbon maximum) prevents any contamination that might result from the welding operation.

In applications where curing salts are present, Type 316 is highly satisfactory for drawn parts. Type 316 ELC assures the best service for welded equipment. These grades should also be used for other severe corrosive conditions, such as cooking of blood to coagulate and concentrate protein matter, lard rendering and hydrolyzing of animal hair.

In line with tightening sanitary regulations of public health boards, equipment made of stainless steel is easy to keep clean and sanitary. In most cases hot water, soap and steam are the only elements needed to do the job. The hard, smooth surface of stainless has no tiny crevices where meats or fats can become lodged. Consequently, the danger of contamination with resulting spoiled meats is lessened greatly.

**WHAT TO DO:** To get the most from stainless equipment, eight gen-

eral rules should be followed:

1. New stainless steel equipment should be cleaned thoroughly before being used to assure proper corrosion resistance. Foreign matter may accumulate on the surface of the metal during shipment and installation. Scrub with a warm 15 to 20 per cent solution of nitric acid or a warm 50 per cent solution of orthophosphoric acid. When all foreign matter is removed, be sure to follow immediately with a complete water

**GOVERNMENT** inspector checks weight of packaged wieners. Much of the equipment shown is made of stainless steel.



wash. Otherwise, acids may etch the polished surfaces of stainless steel or contaminate fresh meat and sausage.

2. Clean your stainless steel equipment at the end of each working period. Ordinarily, a combination of steam and hot water will do the job. Steam may be used as a sterilizing agent if necessary. After cleaning, stainless surfaces should be exposed to the atmosphere or dried with an air hose if time permits such treatment.

3. Stainless steel meat packing equipment should be scoured at least once each week with a mild

household scouring powder. Tartaric acid also may be used as a cleanser. After scouring, the unit should be rinsed with warm water and be permitted to dry. Occasional scouring removes any dirt or solid matter that may adhere to the surface of equipment.

4. Ordinary steel wool should never be used. Iron particles from the wool cling to the surface and rust there, causing unsanitary and unsightly conditions. Stainless steel wool is recommended.

5. For certain kinds of equipment, chemical sterilizers often are used. Chemicals, such as trisodium phosphate, will not injure stainless steel when used properly. It is important to remember that these chemicals should not be left in contact with stainless for more than one or two hours at a time—and certainly never overnight. After sterilizing, the unit should be rinsed thoroughly with a mixture of steam and hot water.

6. Heat sterilization can be accomplished by filling the equipment with water at a temperature of 170° to 180° F. for five minutes. If live steam is used, the end of the steam hose should be kept at least 18 in.

away from the metal surface.

7. If discoloration appears on the surface of stainless steel, it usually can be removed readily. Apply a 50 per cent solution of warm orthophosphoric acid to a cloth and rub it on the discolored area. Be sure to remove the acid and prevent overaction by washing thoroughly with water afterward.

8. Sometimes, small pieces of rubber break from a steam hose and stick on the stainless surface. The rubber particles should be removed as outlined in suggestion No. 3 (scouring followed by rinsing with warm water).



LEFT: Miss Nancy Morton, Swift & Company home economist, helps (l. to r.) James and William McConnell, owners of Town & Country Markets, Kalamazoo, Mich., with plans for introducing new ProTen beef line. She conducts cookery demonstration. UPPER RIGHT: Mrs. Pat Abell, Swift home economist, checks Manhattan steak for doneness. LOWER RIGHT: Another home economist, Miss Lorraine Berger, slices Manhattan steak for evaluation by taste test panel.

### 'Adventure in Tender Eating'

## Tender is the Beef—Swift Tells Strategy for Selling New Line

THE PHRASE "Adventure in Tender Eating" characterizes the recent assignment completed by Swift & Company's home economists in Chicago.

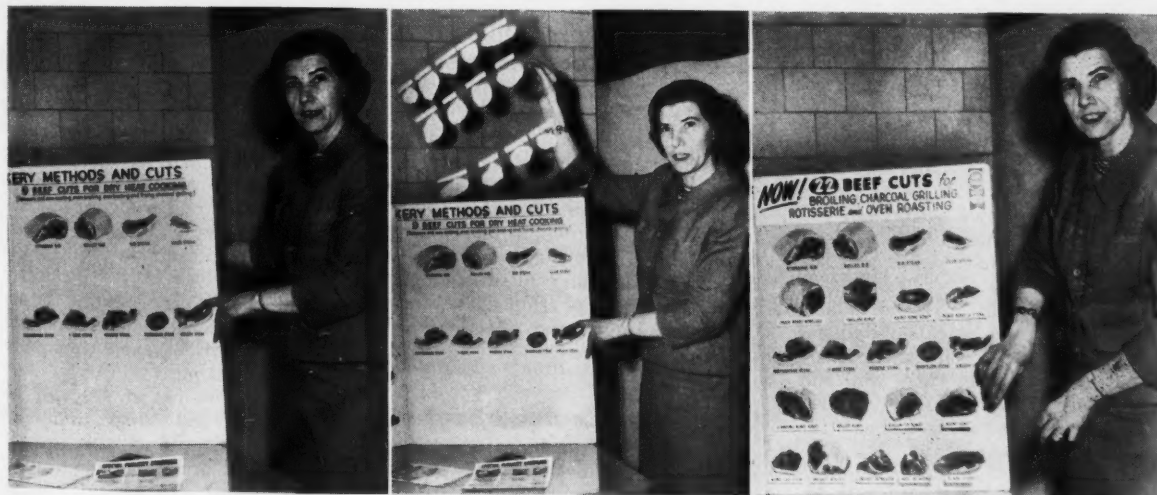
In the Martha Logan Test Kitchens, which form part of the company's research laboratories, the home economists over a seven-year period literally charted the tenderness of ProTen beef, the trade name given to Swift's patented tendered meat. The initial phase of the investigation under a Swift research team proved that the method tendered chickens first, then mutton and finally beef. (See THE NATIONAL PROVISIONER, May 14, 1960, page 14.)

As such, this conclusion remained a research fact with no correlation to the use of the product by the homemaker, according to Miss Jeanne Paris, Swift director of home economics.

The consumer's evaluation is basically different from that of the food technologist. She wants to know what beef cuts are more tender and how they can be cooked. This last question requires specific information on time and temperature for the various tendered cuts.

First, the home economists confirmed the basic hypothesis that the new technique assures a predictable level of tenderness for the normally tender and generally higher-priced cuts from top grade beef. These items—standing rib and rolled rib roasts; rib, club porterhouse, T-Bone, pin bone and tenderloin steaks—normally are prepared by dry heat. They generally are tender enough to be cooked with dry heat alone (without the steaming and ten-

[Continued on page 25]



MISS JEANNE PARIS, Swift director of home economics, shows number of new beef cuts transferred from moist to dry cookery category. After showing conventional cookery

values for nine standard top quality beef cuts (at left), she flips over chart (center) with 13 new tendered cuts. Complete chart (at right) shows total of 22 beef cuts.



## Exclude Livestock From Farm Bill, Producers Ask

The House agriculture committee was urged this week by the American National Cattlemen's Association and the National Livestock Feeders Association to exclude livestock from the proposed Agricultural Act of 1961 (HR-6400), the so-called "omnibus farm bill."

"We do not consider the planned scarcity that is inherent in the provisions of HR-6400 to be in the best interests of our customers, the consuming public," testified the American National, which requested deletion from the bill of "all provisions that would bring the beef cattle industry under any form of production or marketing controls, continuing subsidies or compensatory payments, etc."

Continued the cattlemen: "We do not believe that the potential expansion of the market for beef, the continued improvement of the product we raise, and our own long-term well-being as producers and feeders are favored by the restrictions, the planned scarcity, or the artificial prices that HR-6400 could impose."

The National Livestock Feeders Association objected to including any species of livestock in the bill and emphasized its long-standing policy against government programs including livestock and meat.

Led by president Fred H. Dressler of Gardnerville, Nev., the American National delegation also stressed that group's traditional position against government controls on cattle and noted that beef has become the "preferred meat of the American people" because of the progressiveness of the cattle and beef industry.

"We believe the market for beef can be expanded much more in the years ahead if the cattle industry continues to be responsive to market forces and aggressively strives to improve still further the quality of beef offered to the public," the American National statement said. "These potentials will be lost to us in proportion as we permit our industry to be brought under the umbrella of guaranteed prices and restricted output."

The American National also charged that the so-called national farmer advisory committees provided for by the act "may well end up being anything except recognized, statesmanlike spokesmen for any specific commodity." The cattlemen pointed out that committee members would not be elected by the producers of the commodity but, rather, two-thirds of them would be nominated by county ASC

committees and the other third by "farm" organizations. The Secretary of Agriculture would not be required to accept any of the nominations nor would he need the "advice" of an advisory committee to set a program in motion.

Also objected to by the cattlemen was the provision for Congressional review of policy recommendations, which "circumvents the traditional legislative processes of Congressional hearings and public debate."

The farm bill was attacked earlier in the agriculture committee hearings by Charles B. Shuman, president of the American Farm Bureau Federation.

## NIMPA Opposes WSMFA On Private Label Naming

The board of directors of the National Independent Meat Packers Association has approved a report by the NIMPA sausage committee opposing a proposal by the Western States Meat Packers Association that the Meat Inspection Division, U. S. Department of Agriculture, require packers engaging in private label packing for retailers to have their names and establishment numbers printed on the label.

The NIMPA committee said it was opposed to asking the government to exercise control over this phase of the business and disagreed with the thesis that such a rule would discourage private label manufacture.

The committee also recommended that NIMPA members engaged in sausage manufacture be encouraged to produce and promote a low calorie product so as to capitalize on the present interest in low calorie diets.

## Indiana Packers Will Meet Their Congressmen

A Congressional breakfast has been planned by the Indiana Meat Packers Association for 8 a.m. Thursday, May 18, in the Veto Room of the Congressional Hotel, Washington, D. C. Indiana's 11 U. S. representatives and two senators are being invited to the get-acquainted breakfast, according to Robert S. Scott, president of Home Packing Co., Terre Haute, and president of the state association.

## Check New Zealand Beef

Release of shipments of New Zealand beef entering U. S. ports is being held up while laboratory tests are made for the presence of pesticide residues, the USDA Meat Inspection Division has announced.

## Control of Disability and Health Benefit Costs Is Goal of May 24 Meeting

The American Meat Institute has called an industry-wide meeting for 9:30 a.m. (CDST) Wednesday, May 24, for a discussion of cost control of disability pay and health benefit programs in the meat packing industry and what can be done to administer the programs better. The Institute meeting and group discussion will be held in the Sheraton-Blackstone Hotel at Chicago.

Pointing out that disability pay, hospitalization and surgical and medical care will cost the industry nearly \$70,000,000 in 1961, AMI president Homer Davison observed: "Even a slight reduction in a \$70,000,000 annual industry cost is something worth seeking vigorously."

The program will be moderated by a panel consisting of Herman Seinwerth, manager of industrial relations, Swift & Company, Chicago; Ray Boettcher, insurance department manager, Geo. A. Hormel & Co., Austin, Minn.; Jack Fliehler, insurance department manager, The Rath Packing Co., Waterloo, Ia., and Vern Messer, manager of the group insurance department of Wilson & Co., Inc., Chicago. Seinwerth will open the meeting with a resume of health care control measures in the meat packing industry.

An address on "Surgical Convalescence—When Does It End?" will be delivered by Dr. N. Henry Moss, F.A.C.S., director of the tumor clinic and intern and resident training of the Albert Einstein Medical Center in Philadelphia. Jack Else, assistant vice president of Marsh & McLennan, Inc., New York City, will speak on "A Program for Control of Disability Benefits." Arthur M. Brown, vice president of New York Life Insurance Co. and retiring chairman of the Health Insurance Council of America, will discuss "Health Insurance in the Sixties."

The program will be summarized by Seinwerth, who will emphasize specific suggestions brought out during the day by which individual meat packers can obtain better control of their costs in the disability pay and health benefit field. There will be ample time for questions and answers and discussion at the May 24th AMI meeting.

A registration fee of \$10 will be charged each individual attending the meeting to defray the cost of luncheon and other expenses. John H. Moninger, director of special services, American Meat Institute, 59 E. Van Buren st., Chicago 5, is in charge of registration.



# USDA Says Protection Needed, Cost Not Much

**I**F PACKERS subject to the Packers and Stockyards Act are required to furnish bonds to secure their livestock purchase obligations, the cost to the entire industry probably would not exceed \$125,000 to \$130,000 in annual premiums and about three-fourths of the firms would pay no more than \$100, according to Roy W. Lennartson, deputy administrator of the Agricultural Marketing Service, U. S. Department of Agriculture, Washington.



R. LENNARTSON

Lennartson appeared before the livestock and feed grains subcommittee of the House agriculture committee on April 21 to present the USDA's arguments in favor of the bill (HR-4831) by Rep. Carleton J. King (R-N.Y.) to clarify the authority of the Secretary of Agriculture to require bonding of meat packers to cover their purchases of livestock in commerce. Despite an early court ruling to the contrary (U.S. v. Roberts & Oake, decided in 1933 by the Seventh Circuit Court of Appeals), the USDA believes it already has authority to require bonds of packers but wants it spelled out to avoid further litigation, Lennartson said.

The AMS official, who is directly over the USDA Packers and Stockyards Division, noted that eight states now require bonds of meat packers but said that the state-by-state approach to the problem of protecting livestock sellers is "more costly and less effective" than would be a bond requirement under the Packers and Stockyards Act. Lennartson's testimony follows:

"More than one-third of all agricultural income is received from livestock sold for slaughter to the meat packing industry. It is of extreme importance to a sound and prosperous agriculture that the livestock producer be protected from loss of his proceeds from the sale of his livestock—in some instances representing his entire return for his year's work.

"It has been the experience of the

Department that the bonding of market agencies and dealers as provided for by the Packers and Stockyards Act has contributed significantly to the financial stability of the livestock marketing industry with resulting protection to livestock producers. All market agencies and dealers, except packer-buyers, operating at stockyards posted under the Packers and Stockyards Act have been bonded since 1924.

**OTHER BUYERS BONDED:** "At present, over 11,000 market agencies and dealers registered with the Department have on file with the Department bonds totaling approximately \$70,000,000. These bonds range in size from a minimum of \$5,000 to more than \$500,000. Livestock producers have suffered only slight losses due to the insolvency of commission firms and dealers, but in recent years these firms have suffered sizable losses due to the failure of some packers to pay for livestock purchased.

"In the early years of the admin-

istration of the Act, nearly all livestock was sold through public terminal stockyards posted under the Act, and most livestock producers received the protection of the bonds carried by the market agency through which they sold the livestock. However, during the past 30 years, an increasing proportion of the livestock sold has been sold direct to packers, to dealers or through auction markets.

"With the amendment to the Act in 1958 and the subsequent posting of approximately 1,600 auction markets and the registration of several thousand country dealers, bond protection has been extended to cover nearly all sales made by producers except those made directly to meat packers. The increase in direct buying of livestock by packers takes away from these producers the protection previously afforded them by the required bonding of commission firms and dealers. It places them face to face with the risk of serious financial loss if the packer fails to pay for livestock purchases

## President Orders Reports On Identical Bids to U.S.

President Kennedy has issued an executive order requiring federal agencies to report to the Attorney General all identical bids receive in any transaction involving more than \$10,000. The Attorney General is to consolidate the information and transmit it to the President and Congress from time to time.

Principal purpose of the order, the President said, "is to make more effective the enforcement of the antitrust laws by insuring that the Attorney General has at his disposal all information which may tend to establish the presence of a conspiracy in restraint of trade and which may warrant further investigation with a view to preferring civil or criminal charges."

In other action designed to strengthen antitrust enforcement, Attorney General Robert F. Kennedy asked Congress to enact laws 1) requiring large companies planning merger to give advance notice to the Department of Justice, and 2) empowering Justice to compel firms to turn over requested records in civil antitrust investigations.

"The Department has become increasingly concerned with losses incurred by livestock sellers, producers as well as dealers and market agencies, in connection with their sales to meat packers. Although the Department does not maintain a complete file showing all meat packer failures, the information it does have indicates that some of the packers that have ceased operation in the last few years owed substantial sums of money for livestock purchased.

**PACKER BANKRUPTCIES:** "For example, the failure of a Pennsylvania packer and a District of Columbia packer in 1958; of two California packers, a New York packer and a Michigan packer in 1959, and an Illinois packer in 1960 resulted in losses to livestock sellers of approximately \$1,500,000. In addition, information received by the Department indicates that an increasing number of packers appear to be operating under voluntary bankruptcy arrangements with creditors. Illustrative of this situation are five packers—two from Pennsylvania and one each from Oregon, Texas and Massachusetts—which have tied up more than \$800,000 of

livestock sellers' funds for periods extending to more than two years.

"In some of the above instances, most of the money is owed to commission firms at terminals or auction markets or to dealers who maintain bonds, and livestock producers have been protected. In other instances, the bulk of the accounts payable is owed directly to livestock producers and no bond protection is provided. It is believed that increased losses will be sustained by livestock sellers in the future in the absence of the protection afforded by packer bonds.

A number of states have recognized the need for requiring bonds of meat packers in the past few years. At this time North Dakota, Colorado, Minnesota, Ohio, Vermont, Georgia, Mississippi and Nevada require bonds in varying amounts usually limited to purchases within the state by resident packers. From the best information available to the Department, approximately 400 packers have furnished bonds totaling nearly \$2,700,000 covering purchases in these states. While this state-by-state approach to the problem of providing adequate financial protection to the seller of livestock is necessary in the absence of a bond requirement under the Packers and Stockyards Act, it is more costly and less effective.

**COST OF BONDS:** "We estimate the entire cost to the meat packing industry for furnishing bonds to cover its livestock purchases would probably not exceed \$125,000 to \$130,000 in annual premiums under the schedule now applicable to purchases of livestock by dealers. This is less than the amount of losses sustained in a number of instances in recent years by livestock sellers from the failure of a single packer. The cost of bond coverage actually would be less than 4¢ per \$1,000 of purchases up to \$6,500,000 and less than 0.4¢ per \$1,000 of purchases made in excess of that amount.

"At the \$5 per \$1,000 premium rate currently in effect, 76 per cent of the 1,240 livestock slaughterers reporting in 1957, the latest year for which the Department has compiled this information, would be required to furnish bonds costing no more than \$100; 13 per cent would be required to furnish bonds costing from \$100 to \$250; 10 per cent from \$250 to \$400, and only 1 per cent, all purchasing more than \$45,500,000 worth of livestock during that year, would require bonds costing more than \$400.

"It is believed that bonding provides the least expensive method of furnishing a reasonable measure of

financial protection to livestock sellers that is available. It is anticipated that the entire program of administering the bonding requirements for the meat packing industry would approximate \$35,000 annually.

**LITIGATION:** "In the early years of the administration of the Act, the Department required packers to furnish bonds. This requirement led to enforcement action against a packer and, after lengthy litigation, (the Roberts & Oake case), it was held that packers were not dealers under the Act and were not required to furnish bonds. We feel that this holding was incorrect and that it was the intent of Congress, as shown by the legislative history, to grant statutory authority to require packers and their buyers to register and furnish bonds.

"In 1954, the Department issued a regulation requiring packer-buyers to register as dealers to purchase livestock for slaughter. The validity of this regulation was contested in a court case (G. S. Amshoff et. al. v. U.S., decided in 1955 by the U.S. Court of Appeals for the Seventh Circuit). The court upheld the Department's view that the Act requires packer-buyers to register under the Act as dealers, but failed to clarify the Department's authority to require bonds of packers.

"Although the Department believes that the bonding provisions of the Act, as well as the registration provisions, are applicable to packers and their agents, we feel that any attempt to require bonds of packers under existing authority would once again lead to protracted litigation. We believe that the enactment of HR-4831 would clarify the Department's authority to require bonds of packers and would provide needed protection to producers, market agencies, and dealers."

### **Foreign Fair 'Package' Exhibit Plan Announced**

U.S. and Canadian businessmen soon will be able to participate in foreign international trade fairs without leaving their desks. Their products will be transported, displayed and promoted at the fairs in a "package deal" which reportedly will cost much less than would an individual exhibit.

Intermart, which is operated as a Canadian company with a Toronto head office, has announced plans to buy space en bloc and set up cooperative traveling exhibits of similar products at foreign trade fairs. The company will staff the exhibits with multi-lingual representatives and

assist in securing overseas sales agents. Individual company displays at one or more fairs also will be handled.

Starting in the spring session, the exhibit would be moved throughout Europe to all major fairs. Up to 15 major fairs ultimately may be covered, according to John G. Tames, head of the organization. All types of products will be handled.

In pointing out the major advantages of the package exhibit plan, Tames says that "European businessmen are very trade fair-conscious. These fairs are their primary source of product information. Publications media, particularly trade and business papers, are far less developed in Europe than they are on this continent. Both at the trade and consumer level, participation in fairs is the most fundamental and imperative means of merchandising."

### **'Easy on Cook' Promotion Plan Attracts Plaudits**

The National Association of Food Chains has received expressions of commendation from major agricultural organizations and from the Secretary of Agriculture for the "Easy on the Cook" promotion planned in cooperation with the American Meat Institute and *Family Circle Magazine* to stimulate meat consumption next summer.

In a letter to NAFC executive vice president Clarence G. Adamy, Secretary of Agriculture Orville L. Freeman said in part:

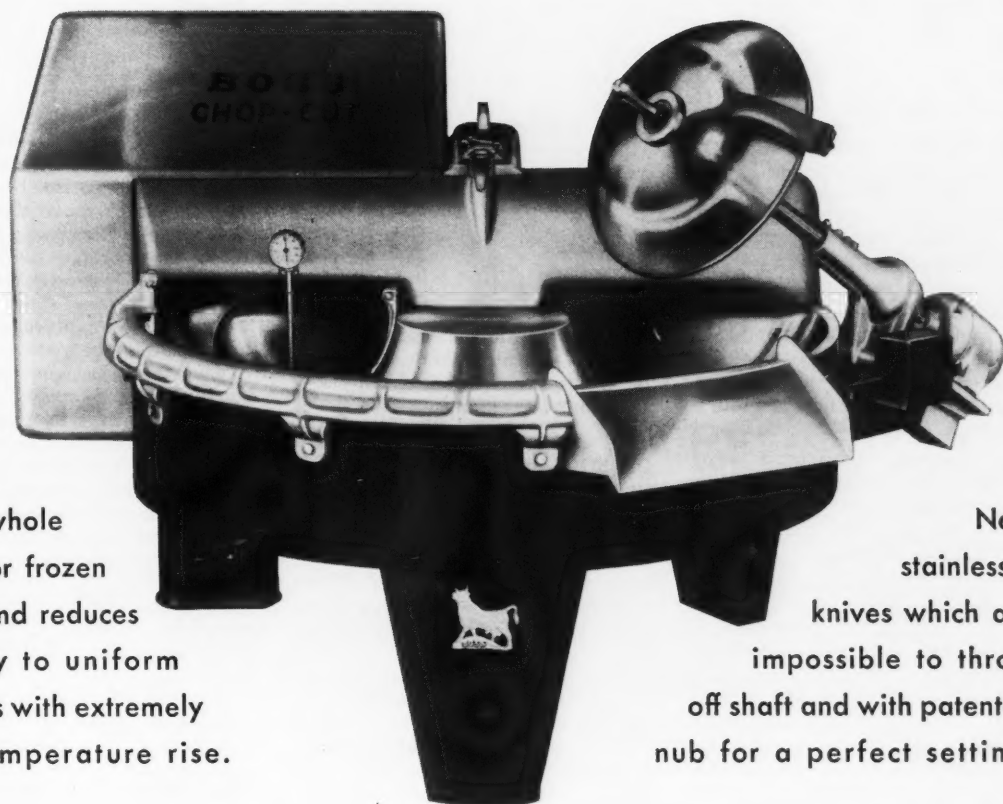
"Your projected promotion with the American Meat Institute and *Family Circle Magazine*, as outlined in your letter, is a most promising and worthy effort, and I have no doubt that it will provide some excellent merchandising opportunities for retail stores throughout the nation during the summer months. Also, as you point out, consumers will benefit from having their attention directed toward these foods which offer high quality at reasonable prices."

The "Easy on the Cook" promotion, is scheduled for next July and August, and will center on free distribution in participating stores of recipe and menu booklets featuring use of meat in summer meals. Food manufacturers, as well as meat packers, will furnish menus using a variety of food products but built around meat.

Other groups commending the idea include the American National Cattlemen's Association, National Live Stock and Meat Board, National Independent Meat Packers Association and major farm groups.



# BOSS J CHOP • CUT



Takes whole  
chunk or frozen  
meat and reduces  
quickly to uniform  
fineness with extremely  
low temperature rise.

New  
stainless J  
knives which are  
impossible to throw  
off shaft and with patented  
nub for a perfect setting.

You know the famous "BOSS" regular  
Chop • Cut. This new "BOSS" J Chop • Cut  
has all the tried and proven assets of the  
original machine plus heavier construc-  
tion for faster chopping of unground and  
frozen meats.

Investigate all of the "so-called" faster  
machines but be certain to contact the list  
of satisfied users we will be delighted to  
send you. Then, let us arrange to show  
you the machine in operation. We can  
make prompt shipment.

56-8

*Ask us for  
a list of  
satisfied  
customers!*

**THE *Cincinnati* BUTCHERS' SUPPLY COMPANY**  
CINCINNATI 16, OHIO



## RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

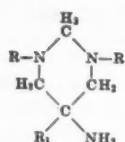
Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, 15 W. Huron st., Chicago 10, Ill., and remitting 50¢ for each copy desired. For orders received from outside the U.S. the cost will be \$1.00 per copy.

No. 2,972,747, MACHINE FOR TYING CASINGS, patented February 28, 1961 by Howard Kelem, Far Rockaway, N. Y. (c/o Global Industrial Machinery Corp., 686 Henry st., Brooklyn 31, N. Y.)

The machine is adapted for compacting the end portions of casings, such as for hams, Canadian bacon and like food products, positioning a U-shaped fastener at the end portion and bending the fastener into a ring shape. Eighteen claims.

No. 2,963,374, PROCESS FOR SUPPRESSING FOOD SPOILAGE AND COMPOSITION THEREFOR, patented December 6, 1960 by Robert G. Sanders, Pompton Lakes, N.J., assignor to Warner-Lambert Pharmaceutical Company, Morris Plains, N. J., a corporation of Delaware.

This process comprises applying to the foods not more than 0.1 per cent by weight of a compound of the



group consisting of those having the formula shown at left, wherein R represents a radical selected from the group consisting of alkyl, aryl,

aralkyl, alkaryl, hydroxyl-alkyl, aminoalkyl and cycloalkyl and R<sub>1</sub> is selected from the group consisting of hydrogen, lower alkyl and hydroxy-methyl radicals and the salts of the compounds.

No. 2,974,047 METHOD OF PRODUCING CURED PACKED SLICES OF PIG MEAT, patented March 7, 1961 by Alan William Holmes, Sharnbrook, England, assignor to Thomas J. Lipton, Inc., Hoboken, N. J., a corporation of Delaware.

The method comprises dipping slices of from about 2 mms. to 8 mms. in brine containing 0.005-0.5% of an alkali metal nitrite and from

10% to 32% weight/volume of sodium chloride at from 10° to 55° C. for from 30 seconds to 15 minutes, draining the slices, sealing them in an air-impermeable container in the absence of free oxygen, and allowing the slices to mature in the container for a few hours, the time of dipping the slices in the brine being sufficient to provide from 5 to 12% of sodium chloride, weight volume, in the aqueous phase of the cured slices.

No. 2,970,621, MEAT MINCING MACHINE, patented February 7, 1961, by Karl Böhm, 109 Sternstrasse, Hamburg 6, Germany.

Knife sets may be mounted on or removed from a knife shaft, having a circular cross section, without the use of wedges. Hub rings are provided to which the knife sets are secured and which cooperate with counter rings as clamping parts in a self-clamping manner.



No. 2,963,375, PRESERVATION OF FOODS, patented December 6, 1960 by Simeon Carlyle Allen, 615 Commonwealth ave., Newton 59, Massachusetts.

The process of preserving, without hermetic sealing, substances subject to bacterial attack is disclosed and comprises wrapping the substance in a wrapper including at least one passage openly communicating between the substance and the atmosphere, the passage including a number of bacterial baffles which permit air to enter and leave but which prevent air currents, the baffles being effective to prevent the passage of bacteria to the substance, and sterilizing the wrapped food substance.

No. 2,971,850, SCAVENGER PACKET, patented February 14, 1961 by Richard R. Barton, Waldwick, N. J., assignor to Miles Laboratories, Inc., Elkhart, Ind., a corporation of Indiana.

The invention is said to be related to the packet disclosed in U. S. patent 2,758,932 of August 14, 1956 for deoxygenating a hermetically-sealed container by means of a deoxygenating body. The present patent comprises a liquid enzyme system having glucose oxidase activity and a substrate for the enzyme system, the deoxygenating body being enclosed in a water-impermeable, gas-permeable membrane, the liquid enzyme

system being separated from the substrate by separating means including a seal rupturable upon application of pressure to the membrane. There are 11 claims.

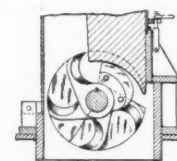
No. 2,970,735, FOOD CONTAINER FOR FREEZING AND HEATING, patented February 7, 1961 by Raymond E. Jacke and Clarence F. Manning, Louisville, Ky., assignors to Reynolds Metals Company, Richmond, Va., a corporation of the state of Delaware.

Fluid reheating of the food is said to be possible, while the latter is still within the aluminum leak-proof major body portion or the tray of the container.

No. 2,965,494, PROCESS FOR THE PRESERVATION OF MEATS, patented December 20, 1960 by Beverly E. Williams, Hillsborough, Cal., assignor to Hodges Research and Development Company, New York, N. Y., a corporation of California.

A process for the preservation of meats in the fresh state is disclosed and comprises subjecting cuts of meat to the synergistic action of an oxygen-free gaseous product of combustion, and irradiating the meat at a dose level less than that required for complete sterilization of the meat of the order of 1x103 to 1x105 rep, whereby it is stated the meat keeps its taste, color, and appearance without refrigeration.

No. 2,963,062, DEVICE FOR CUTTING MEAT INTO SMALL CHUNKS FOR GRINDING OR OTHER PROCESSING, patented December 6, 1960 by Alvin W. Hughes, 4N194 Church road, Bensenville, Ill.



More specifically, the invention relates to a meat cutting head in which teeth operate on different lateral adjacent portions of the meat but which teeth are discontinuous about an arbor, whereby work support is terminated at a given point of arbor rotation. The depth at which successive teeth will engage the meat in the next series of cuts is determined by the specific structure set out.

No. 2,965,283, SLICED BACON PACKAGE, patented December 20, 1960 by Robert M. Dunning, St. Paul, Minn., assignor to Waldorf Paper Products Company, a corporation of Minnesota.

A window package is disclosed with opposite side walls being bevelled outwardly and downwardly to the base panel.



## Swift's Tender Beef Cuts

[Continued from page 19]

dering effects of added moisture). The tenderness of the different Pro-Ten cuts was evaluated by a professional taste test panel composed of members of the laboratory staff.

The fact that these Pro-Ten cuts would be tender was a major merchandising fact. In the past a certain percentage of these cuts, even though they were in the higher price categories, did not consistently have a satisfactory tenderness level, asserts Miss Paris.

In the kitchen tests it was found that the tendering process had no effect on keeping qualities of the beef in the home refrigerator or freezer. Color, texture and taste were unaffected. Standard internal temperatures as registered on a roast meat thermometer (140° F., rare; 160° F., medium; 170° F., well-done) are used to judge the doneness of the tendered beef. The establishment of these facts permitted the Swift selling team to merchandise the new beef with confidence, Miss Paris says.

The next task was to explore the frontiers of tenderness, she continues. How many other cuts could be added to this dry heat category because of the tendering? After exhaustive tests, thirteen more items were added to the original standard dry cookery cuts. The additions included: boneless chuck roast, English roast, round bone roast, blade roast or steak, standing rump roast, rolled rump, sirloin tip roast, round roast, brisket, heel of round, flank steak and boneless stew.

There now are more suitable cuts

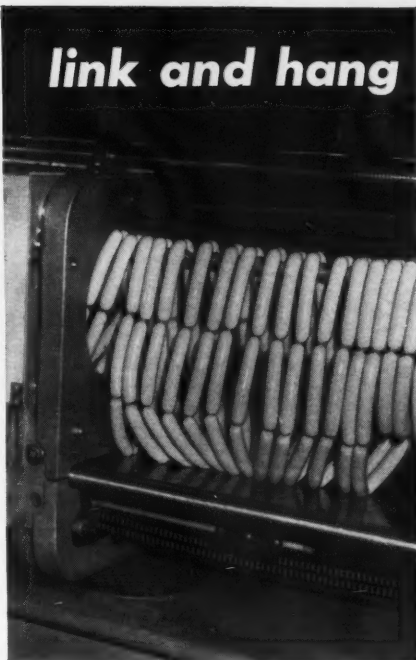
### SPECIAL PUBLICITY CAMPAIGN



SAMPLE of publicity that new tendered beef line has received from food editors of daily newspapers.

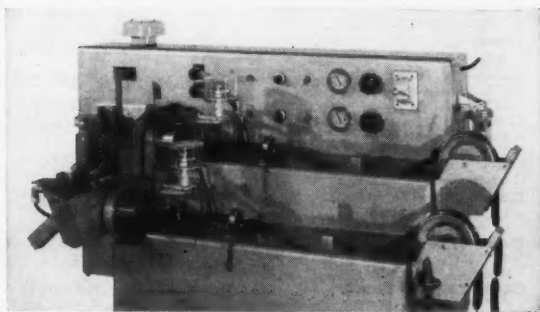
THE NATIONAL PROVISIONER, MAY 6, 1961

## link and hang 110 uniform wieners in just 25 seconds!



Uniformity saves money, makes packing easier. Mechanical twisting fingers assure uniform wiener length time after time . . . using no string. This allows you to reduce your giveaway! The high speed drum gathers the twisted links, drops them three down on a turnstile arm ready for hanging.

then . . .  
eliminate hand peeling!  
peel every wiener every time!

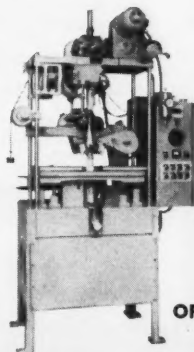


Continuous stripping of the full length casing completely eliminates hand peeling. In order to emerge from the peeling machine the casing must be removed. You save money by not using printed casings . . . product which emerges from machine is ready for packing. Low maintenance and less down-time will also add to your profit picture. There is a Kartridg Pak representative in your area ready to serve you.

PHONE CLEARBROOK 3-2800, MT. PROSPECT, ILLINOIS

**THE KARTRIDG PAK CO.**

Also investigate the Kartridg Pak Chub packaging machine for your pork sausage, liver sausage, salad spreads, chili and other products you are presently packaging in bags or other containers.



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LOCAL REPRESENTATION THROUGHOUT THE UNITED STATES



# BARLIANT TO LIQUIDATE SWIFT &

This is a federally inspected plant, located at 3237 W. 65th, Cleveland. A big percentage of all the equipment was recently purchased in an extensive modernization program.

Official sale days  
May 24-25-26

Pre-  
on tv

## SAUSAGE & SMOKEHOUSE

- C-2151—SMOKEHOUSES: (6) stainless steel, cabinet type, 2-rails, 4-sets doors 41" x 97" 7/5" floor to rail, 24 9/8" long x 14 1/4" wide inside, Powers controls.
- C-2512—TY-PEELERS: (5) mdl. 500.
- C-2450—TY-LINKERS: (5).
- C-2458—ROCKFORD FILLS: (2) mdl. "A".
- C-2460—SAUSAGE DUMP BUCKETS: (22) stainless steel, 32" dia. top x 26" deep.
- C-2473—JOURDAN COOKERS: (2) stainless steel, 3-cage, 4 7/8" wide, 8 1/2" high, 14 7/8" long, floor to rail 82 1/2", door one end, w/pumping equipment
- C-2829—TY-LINKER CASING SIZER: Linker Machine mdl. 550, practically new.
- C-2211—FAMCO LINKER: mdl. E, 4 1/2" links, Neoprene belts, portable stand, 1/4 HP.
- C-2494—CHOP-CUT: Boss mdl. 70-6, "J" knives, 60 HP.
- C-2394—GRINDERS: (3) Anco, 40 HP. motor, w/St. Louis Heads.
- C-2542—VACUUM MIXER: Boss size N-40, w/hand tilt bowl, 15 HP.
- C-3083—TIPPER CASING APPLIERS: (3)
- C-2557—VACUUM PUMP: Beach Russ mdl. 150 FV, water cooled, 7 1/2 HP. mtr.
- C-2124 TENDERIZER: Leland, w/stainless stand.
- C-2172—SHRINK TUNNEL: Great Lakes mdl. 900, 110/220/60 cycles.
- C-2320—GRINDER: Hobart mdl. 4332, 1 1/2 HP.
- C-2441—STICK WASHER: Keebler Eng. Co., 2HP.
- C-2445—SMOKEHOUSE CAGES: 5-sta., 41" sticks, 54" x 54 1/2" long x 42" wide, 2-wheels.
- C-2454—HOISTS: (3) Keller, air operated, chain type, 1/2 ton capacity. (for Dump Buckets)

- C-2455—TABLE: (Sausage Stuffing) stainless steel, 1" lip, 11 1/2" long x 8 9/8" wide, 34" high, pipe legs.
- C-2462—STUFFERS: (5) Randall 400# capacity, w/air piping.
- C-2505—VACUUM PUMP: Ingersoll-Rand, 12 x 6, 10 HP.
- C-2517—FAMCO LINKERS: mdl. J8, 3 3/4" links, Neoprene belts, 1/2 HP.
- C-3049—WRAPPER: Tite Wrap.

## HAM & BACON PROCESSING

- C-2190—PICKLE INJECTORS: (2) Anco #991.
- C-2406—BACON SLICERS: (2) Anco mdl. 827.
- C-2607—BACON PRESS: Anco mdl. 801.
- C-2610—BACON WRAPPING CONVEYOR: stainless steel, spring type, 6-station, 17 3/8" long x 8" wide x 3" high, 1/2 HP.
- C-2611—BACON WRAPPING CONVEYOR: stainless steel, spring type, 5-station, 27" long x 5 1/4" wide x 3" high, 1/2 HP.
- C-2628—WRAPPER: Bacon Package Machinery mdl. FB-1.
- C-2819—HAM MOLDS: (373) Globe Hoy #109, stainless steel, w/covers & springs.
- C-2820—HAM MOLDS: (109) Adelman #20-2-X, stainless steel, with covers.
- C-2821—LOAF MOLDS: (325) Best & Donovan, stainless steel, 5" wide x 10" long x 4" deep, 6 1/2 cap.
- C-2194—BACON COMB HANGERS: (13,000) 10-prong, stainless steel.
- C-2195—BACON COMB HANGER STANDS: (50)
- C-2153—BACON SKINNERS: (3) Townsend mdl. #52A, w/Turnover Device.
- C-2639—CLIP APPLIER: Cry-O-Vac mdl. CWB, w/CGC head.
- C-2640—CLIP APPLIER: Cry-O-Vac mdl. ACF, w/vacuum attachment.

- C-2651—CLIP APPLIER: Cry-O-Vac mdl. HTKR.
- C-3230—SHRINK TUNNEL: Cry-O-Vac mdl. SCG, steam, 1/2 HP.
- C-2172—SHRINK TUNNEL: Great Lakes mdl. 900.
- C-2176—CONVEYOR: Great Lakes, 10" belt, 13" long x 16" x 3" high, stainless steel top, w/variable speed drive.
- C-2636—SHRINK TUNNEL: Cry-O-Vac mdl. SCG, steam heat.
- C-3340—MEAT STRINGER: Griffith, w/Air Compressor attachment.
- C-2618—CODE DATER: Kiwi.
- C-2373—CURING TANK: stainless steel, 18" dia x 28" deep, w/28" angle legs.
- C-2376—PICKLE COOK TANK: stainless steel, 6' dia. x 50" deep, 15" pipe legs, w/bottom draw-off.
- C-2379—PICKLE STORAGE TANK: stainless steel, 10' x 20' x 5' deep, 2-compartment, w/stainless steel plate coils, side draw-off.
- C-2695—PICKLE HOLDING TANK: stainless steel, 6' x 3 1/4" x 3' deep, 17" pipe legs, 2-plate coils.
- C-2378—TANK: stainless steel, 4' wide x 8' long x 26" deep, 19" pipe legs, w/2 plate coils. Also many other stainless steel Tanks available.

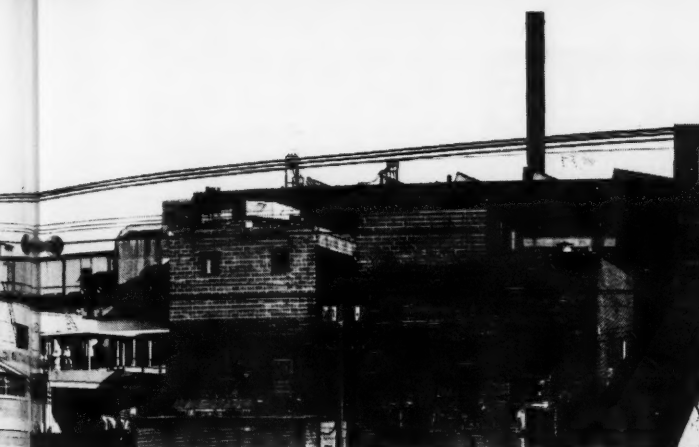
## KILL FLOOR & CUTTING

- C-2000—DEHAIRER: Boss #59 "U" Bar.
- C-2006—HUMANE HOG STUNNING LAYOUT.
- C-2010—HOG VISCERA TABLE: Anco, stainless steel pans, 22 1/2" x 30 1/2" x 3" deep, 16 pans up.
- C-2013—BEEF HEAD SPLITTER: Boss, 5 HP.
- C-2055—HOG HEAD SPLITTER: Boss, 2 HP.
- C-2042—CALF HEAD SPLITTER: Boss, 5 HP.
- C-2416—PORK-CUT SKINNER: Townsend mdl. #35A, w/Ham Fatting attachment.

- C-2401—TOWNSEND SKINNERS: (2) mdl. #52A, with Turnover device.
- C-2427—PORK-CUT SKINNERS: (2) Townsend mdl. #35.
- C-2404—CONVEYOR: cutting Anco, stainless steel, 33 1/6" long x 6 1/4" wide x 34" high, 29 1/2" x 4" slats, 10-sta., w/Uscolite boards, 3 HP. Vari-speed drive.
- C-2432—TRIMMING TABLE: stainless steel top, 6 1/2" x 4' x 35" high, 15" Uscolite boards both sides.
- C-2686—TABLE: cutting stainless steel top, 5' x 6' x 35" high, 36" back 2 sides, 2—Uscolite boards, adj. pipe legs.
- C-3086—WHIZARD TRIMMERS: (2) mdl. 520.
- C-3085—WHIZARD TRIMMERS: (2) mdl. 500.
- C-2053—JAW & SNOOT PULLER: Boss, 2 HP.
- C-2043—TRIPLE WASHER: Globe, 3' x 3' drum, 5/8" perforations, 2 HP. mtr.
- C-2019—TRIPLE WASHER: Globe, 5' x 3' dia., 1 1/4" perforations, 5 HP. mtr.
- C-2007—HOG SHACKLE WHEEL: Anco, 12" dia. wheel, 5 HP., 6-shackles.
- C-2035—CHITTERLING WASHERS: (2) stainless steel, 12" long x 25" wide x 56" high, 1/4 HP.
- C-2095—CASING EQUIPMENT: (5) Globe Crushers, Strippers, Finishers.
- C-2275—BELLY ROLLER: Globe, w/conveyor, 2 HP.
- C-2350—CONVEYOR TABLE: (cut-down) stainless steel, 5' x 25' x 41" high, 4' x 4" slats.
- C-2351—SHOULDER KNIFE: 36" dia. blade, 2 HP.
- C-2354—CONVEYOR: (Cut-Down Side Finger type, 10' long fingers 8' c-c, 5 HP. mtr. w/drive.
- C-2392—PUMP: Viking mdl. M-124, 25 HP.
- C-2393—TRUCK DUMPER: Tubarlift by Uhren, Inc. mdl. TDE, electric, hydraulic.

# BARLIANT & CO.

NEW ADDRESS  
625 N. KEDZIE AVE. CHICAGO  
SACRAMENTO 2-3800



# FL & CO. CLEVELAND PLANT

Pre-sale inspection  
on two advance days

## May 22 & 23

**MORE**  
stainless steel equipment  
**MORE**  
new equipment available  
than from any other  
single plant sale  
One of the  
**LARGEST LIQUIDATIONS**  
in Barliant's quarter century  
—and that takes in quite a  
few

C-2415—BAND SAW: Jones-Superior mdl. #54, stainless steel stationary top, RH, 5 HP. mtr.  
C-2482—SAW: Biro mdl. 11, 1 HP. 220/3/60.  
C-2490—TABLE: stainless steel top, 8' x 3'4" x 3' high, 18" x 24" uscolite board, pipe legs.  
C-3091—SCRIBE SAWS: (8) Best & Donovan type M, 110/1/60.  
C-3092—BREAST BONE SAW: Best & Donovan type BB, 1 H.P. mtr. 110/1/60.  
C-3093—DEHORNING SAW: Best & Donovan type BB, 1 HP. mtr.  
C-3094—HOG SPLITTING SAW: Best & Donovan.  
C-3095—HAM MARKING SAWS: (7) Best & Donovan type M, 8" blade, 110/3/60.  
C-3096—RIB BLOCKER SAWS: (4) Best & Donovan type B, 8" blade, 110/3/60.  
C-3097—PRIMAL CUT SAWS: (2) Best & Donovan type P, 10" blade, 110/3/60.  
C-3231—SAW: Biro mdl. 11, left hand, stainless steel moving top, 1/2 HP. mtr. 220/3/60

### IN PLANT TRUCKS & TRUCK SERVICE EQUIPMENT

C-2214—4 LIFT TRUCKS: 4000# cap., Walk-Along Electric.  
C-3252—GENERAL PURPOSE BOX TRUCKS: (128) stainless steel, St. John #55, 81" x 35" x 39 1/2" high.  
C-3255—UTILITY BOX TRUCKS: (144) St. John #69X, stainless steel, 55" x 31" x 33 1/2" high.  
C-3259—SAUSAGE TRUCKS: (10) St. John #50X, stainless steel, 63" x 33 1/2" x 25" high.  
C-3244—SHELF TRUCKS: (11) St. John #874-884, stainless steel, 6-shelves, 48 1/4" x 34 1/2" x 53" high.  
C-3253—SLAT TRUCKS: (40) St. John #63, vertical, stainless steel slats, 58" x 34" x 26" deep.  
C-3245—ROUND NOSE CHARGING TRUCKS: (1) St. John #68, galv., 79 1/4" x 35" x 47 1/2" high.

C-3240—BEEF PAUNCH TRUCKS: (4) St. John #65, stainless steel.  
C-3240—ROUND NOSE CHARGING TRUCKS: (18) St. John #120, stainless steel.  
C-3247—SMOKED MEAT TRUCKS: (2) St. John #198, stainless steel, 73" x 34" x 52 1/2" high.  
C-3249—LIVER TRUCKS: (4) St. John #60, galvanized, 48" x 28" x 54 1/2" high.  
C-3248—LIVER TRUCKS: (45) St. John #129, galvanized, 77 1/2" x 30 1/2" x 71 1/4" high.  
C-3250—OFFAL TRUCKS: (4) galv., 28" x 47" x 68" high, 6—24" x 36" perf. alum. trays, 4 RTRB wheels.  
C-3267—SMOKESTICK HANGING TRUCKS: (10) galv. 4-sta., 41" sticks, 44 1/2" x 35" x 72" high, 13" betw. sta., 4 RTRB wheels.  
C-3216—CHARGERS: (4) Lincoln, 440/3/60, 9 HP, Edison 10—15 cell 450-750 Amp. H.R.  
(2) Hobart 669-10-IT, 10 cell.

### SCALES

BENCH SCALES: (62) dial type, 30# to 800# cap.  
RAIL SCALES: (17) dial & beam types, 800# to 1600# capacity.  
FLOOR SCALES: (2) (Pit type) with dial heads, 3250# capacity.  
VEIN PUMPING SCALES: (12) Griffith & Toledo.  
EXACT WEIGHT SCALES: (34) mdl. 273, Over & Under.  
EXACT WEIGHT SCALES: (22) mdl. 253, Over & Under.  
EXACT WEIGHT SCALES: (6) mdl. 213, Over & Under.  
PLATFORM SUSPENSION SCALES: (8) dial & beam heads, 4000# capacity.  
LONG COLUMN DIAL SCALES: (4) 250# to 800# cap.  
PORTABLE PLATFORM SCALES: (5) beam type, 2000# cap.  
BENCH SCALES: (4) w/fan heads, 5# cap.  
LIVESTOCK SCALE: Howe Beam type, 20 ton cap.

### LARD & RENDERING

C-2305—VOTATOR: mdl. 5918, w/extra mutator shaft and cylinder.  
C-2306—LARD FILLER: Anco Harrington, on stainless steel table 3' x 22".  
C-2303—BULK FILLING DEVICE: for Lard Drums.  
C-2831—HASHER-WASHER: Globe, 18' long x 36" dia. cylinder.  
C-2833—EVAPORATORS: (2) Swenson.  
C-2863—DRYERS: (2) 5' x 16', w/flat bolted heads, 40 HP. mtr., direct drive.  
C-3037—GUT HASHER: Dupps, belt driven.

### BOILER & REFRIGERATION

C-2291—UNIT COOLERS: (36) Direct Expansion Ammonia, floor type.  
C-3124—AMMONIA COMPRESSOR: Worthington 400 ton, 15 1/2 x 19, w/600 HP.—4160/3/60 synchronous motor.  
C-3150—BOILERS: (2) I—Riley, coal fired, 200 PSI, 572 HP. w/controls, new 1953.  
I—Union Iron Works, coal fired, 633 HP. w/controls, new 1950.  
C-3160—CONDENSERS: (6) Ammonia, Vogt, 50 ton.  
C-3135—AIR COMPRESSOR: Gardner-Denver, 4 1/4 x 3 1/2, air cooled, tank mounted, 5 HP.  
C-3145—HOT WATER HEATER: Instantaneous type, Alberger #17386.  
C-3131—BOILER FEED TANK: Hutco mdl. H-902.  
C-3138—PUMP: Viking mdl. 6 x 154, 1/2 HP.  
C-2136—RECORD UNIT COOLERS: (8) ceiling mounted, stainless.

### MISCELLANEOUS

C-2373—LIGHTNIN' AGITATORS: (4) 1/2—1/2 & 1 HP.  
C-2437—TOTE BOXES: (26) Royalite.  
C-2797—BARREL WASHER: Anco, 5 HP.  
C-3002—CONVEYOR: Belt Corp. Versa-Vayor, 15' x 24" wide rubber belt, 3/4 HP.  
C-3007—DOCK BOARDS: (5) Magnesi-

um, 5' x 5' x 4'6"—(3) 4'2" x 4'7".  
C-3206—PUMP: Wisconsin mdl. BKN, gasoline, size 2 1/4 x 2 1/4, portable.  
C-2174—LAVATORIES: (13) stainless steel.  
C-2489—LAVATORIES: (4) Le Fiel, aluminum.  
C-2892—CLOTHING LOCKERS: (860) B.A.I. type.  
C-2874—EXTRACTOR: American Mach. & Metals, Inc. stainless steel, 30" dia. x 16" deep basket.  
C-2875—WASHERS: (2) American Cascade, stainless steel, 42" x 24", 1 HP.  
C-2876—DRYERS: (3) Troy.  
C-2872—PRESSES: (2) Prosperity mdl. 154 PC.

### MACHINE SHOP

C-3020—BENCH GRINDER: Van Doren 10" I HP.  
C-3023—ARBOR PRESS: Threadwell size 3.  
C-3028—MILLING MACHINE: Kemp-Smith #22.  
C-3029—SANDER: Delta, 1/2 HP. mtr.  
C-3032—LATHE: T Growther, w/Do-All drive, mdl. 500, 16" swing.  
C-3034—WELDING OUTFITS: (2) gas, w/hose & valves.  
C-3051—BAND SAW: Delta, 1/2 HP. mtr.  
C-3055—RADIAL SAW: DeWalt mdl. G. I, 5 HP.  
C-3081—WELDERS: (3) Arc, electric.  
C-3183—LATHE: Cincinnati, 24" swing, 8' bed.

### CAFETERIA

C-2588—SLICER: Hobart mdl. 1512, 110/1/60.  
C-2594—MIXER: Hobart mdl. A-200.  
C-2595—MIXER: Kitchen Aid mdl. G.  
C-2598—DEEP FAT FRYER: Hotpoint mdl. 313.  
C-2602—DISHWASHER: Hobart, w/stainless steel intake & discharge tables.  
C-2599—KETTLE: Wearver, 1/2 jkt., hinged cover, 21" dia, 17" deep.  
C-2589—SINK: stainless steel, 2-compartment, 50" x 22" x 36", 9" drain-board.  
C-2603—RINSE INJECTOR: mdl. HP-3C Economics Lab.  
C-2585—TOASTERS: (2) 4-slice Toast-master.

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For further information before the sale, contact our Chicago office; after May 22, Mr. Barliant will be at the Swift Cleveland plant, phone ME1906 1-2660.

Inventory your equipment and needs. We're giving you additional time so you can plan to take advantage of this sale. If you don't receive our bulletin shortly, or are not on our mailing list, contact our Chicago office.



## Move SEMI-SOLIDS fast and smooth

8-inch  
suction  
port

6-inch  
discharge  
port

Steam  
jacketed  
casing  
and head

### With VIKING ROTARY PUMPS

Moving thick, viscous materials is routine work for this Viking Pump because it's made to do that job. Vikings are built to cut costs and do jobs better. For example, like the unit shown above . . .

- The pump is all bronze.
- It has an 8" suction and a 6" discharge.
- It has a steam jacketed casing and head.
- It delivers a corrosive thick material of 350,000 S.S.U. viscosity, at 50 G.P.M. against 150 P.S.I.

You may be surprised, surely you'll be pleased to learn how easily Viking Pumps can handle semi-solids for you.



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## LOOKING FOR



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The Purchasing GUIDE for the Meat Industry  
A NATIONAL PROVISIONER PUBLICATION

for grilling and they are playing a greater part in outdoor living and family entertaining, Miss Paris observes. They are also a little lighter on the family pocketbook because cuts such as flank or blade steak can be used with assurance of tenderness and flavor.

Once the preceding cookery facts were established by Martha Logan, Swift's home economist, they were given to the commercial department to aid in the introduction of this name beef line. The beef is sold under a retail arrangement in which each of the retail packages carries a ProTen foil label.

Among the first tests was the preparation of a simple cookery booklet for store distribution. It explained the product and gave detailed cooking instructions and interesting recipes. More than 1,000,000 of these initial booklets were distributed to retail stores handling the ProTen beef line.

Next, various staff members prepared a series of newspaper releases and addressed newspaper food editors meetings in connection with the new product. These releases had photographic support showing different cuts of meat, including the popular "Kabobs."

The beef line has been included in Martha Logan consumer cooking school programs and is presented at meetings of home economists.

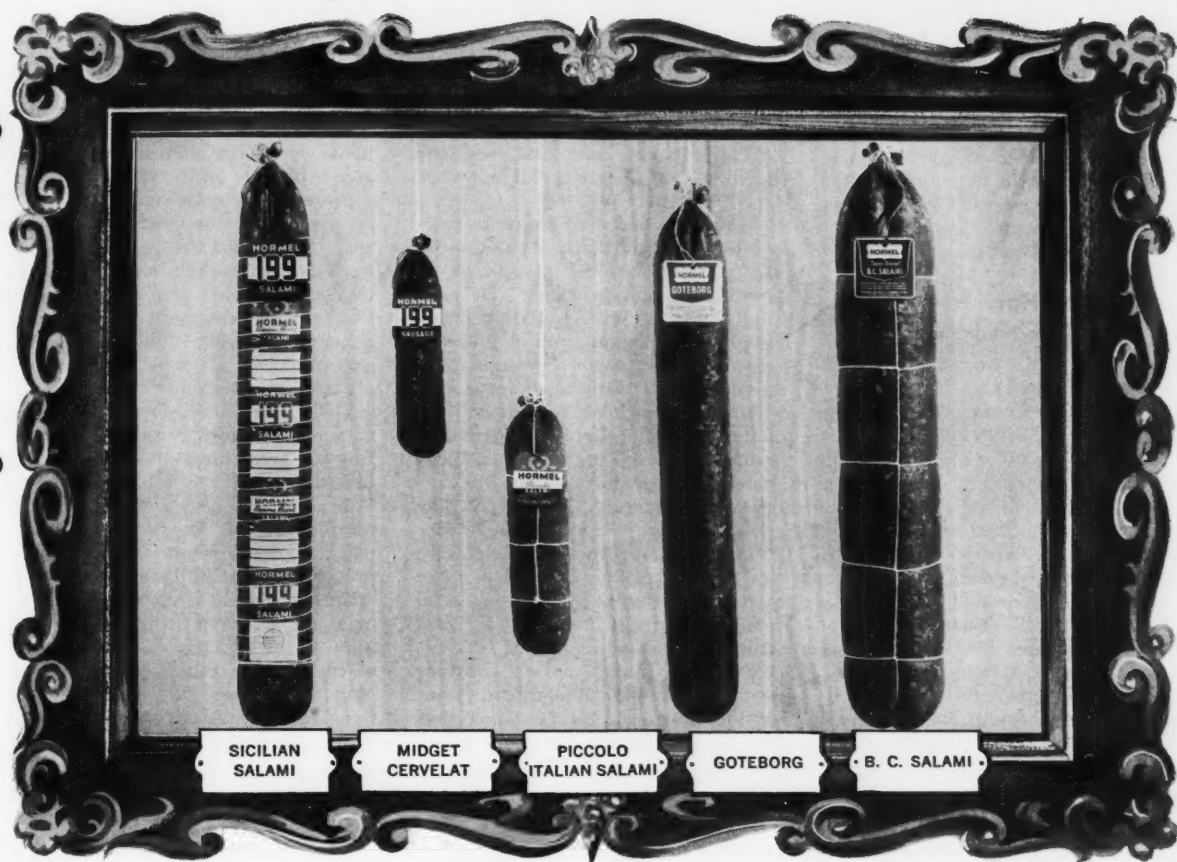
When the new line was being introduced to meat merchandising managers and meat managers of a food chain, the Martha Logan Kitchen gave a cookery demonstration, presenting complete details about the product. Swift has found this to be one of the most effective techniques of winning the all-important support of meat men in individual retail stores.

In the demonstration the potential for more profitable beef merchandising is demonstrated with a flip chart that shows the normal number of cuts suitable for dry cookery and the added ProTen cuts that can be dry-cooked. It shows the retailer that there is an opportunity for greater versatility in merchandising meats. He can move cuts of beef from the pot to the broiler status.

To help this positive merchandising effort further, the Martha Logan Kitchen is preparing a new cookery booklet that will introduce a glossary of terms for these beef cuts. For example, it will list the cooking time for Windsor Roast, Coronet, Imperial and Savoy oven roasts and steaks. This effort to improve the image of beef cuts is in keeping with the Swift tradition that has brought about such familiar phrases as "Fan-



# Masterpieces of Taste Perfection



*Old World Favorites by **HORMEL**  
in **KADISON** closed-end, air-dried  
natural casings!*

NO SEWED ENDS...NO SEWED SEAMS!

COMPLETE UNIFORMITY AT ALL TIMES!

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*Manufacturing Chemists  
for the Food Industry*

cy Meats" and "Table-Ready Meats."

It is the thinking of the firm's merchandising staff that such names as "rump roast" have no glamor or feminine appeal. The "butt steak" might be an acceptable phrase for the butcher shop, but it is hardly appealing to the housewife whose only acquaintance with the beef animal dates back to childhood books.

To tie in with the new booklet, which will be released soon, the foil labels being printed for the retailer will carry this new glossary.

### Great Ham Hearings

[Continued from page 14]

and two written statements in opposition to the USDA regulation.

Oral statements opposing the regulation were presented by Edward England, executive secretary of the Georgia Restaurant Association; Mrs. Howard Nix, chairman of the home life committee of the Georgia Federation of Women's Clubs; Ira Lay, jr., representing T. L. Lay Packing Co., Knoxville, Tenn., and Robert Harwell, chairman of the swine committee of the Tennessee Livestock Association.

England complained about "spongy" texture and shrinkage of moist hams in cooking, but when ques-

tioned from the floor admitted he had no direct evidence to support his charge of shrinkage. Mrs. Nix read the statement prepared by the National Federation of Women's Clubs which was the same as that presented at the Philadelphia hearing. As her personal comment, Mrs. Nix inserted the claim that her "watered ham" at Easter this year was "tasteless" and yielded two full quarts of liquid when she baked it.

Lay proposed that there be federal, state and local legislation to prohibit the use of phosphates in processing smoked hams. He said that if the present regulation is retained, his company will be "forced" to alter its present position and process moist hams to compete.

The statement of Harwell and the letter from the Kentucky producer group supported the so-called "Tennessee resolution," which has received considerable publicity in *The National Hog Farmer*. The letter from the commissioner of agriculture for South Carolina charged that the present regulation infringes on pure food and drug laws and weights and measures regulations.

Fletcher Childs, general manager of the Frosty Morn Meats, Inc., plant at Montgomery, Ala., testified that the new regulation has been bene-

ficial to the seven federally inspected plants his company operates in southeastern states. While endorsing the regulation, Childs said his company would prefer to see all federal regulations on smoked hams removed and also said he was sure the industry could regulate itself effectively by providing the kind of hams consumers want at prices they are willing to pay. Adron Harden, representing the Georgia Farm Bureau, also recommended that all federal regulations be removed and that all meat packers and processors be permitted to offer any kind of hams for which there is consumer demand. He urged that special consideration be given to the matter of labeling of product.

The American Meat Institute's statements were presented by J. Russell Ives, director of the AMI department of marketing, and Dr. George E. Brissey, associate director of research for Swift & Company, both of whom made similar presentations at Philadelphia.

The fourth hearing on the ham moisture question is scheduled for May 6 in Minneapolis. Dates and places for the other hearings are: May 8, Denver; May 11, Portland, Ore.; May 12, Los Angeles, and May 17, Washington, D. C.

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ALL PURPOSE FLAVOR BOOSTER

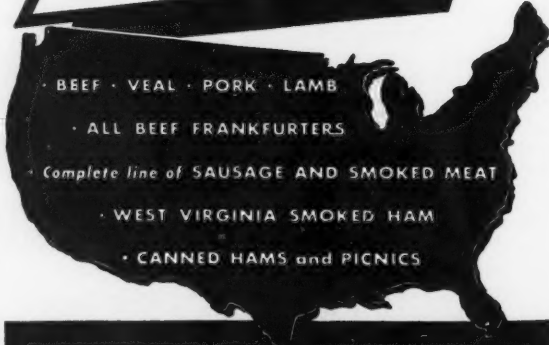

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• ALL BEEF FRANKFURTERS  
• Complete line of SAUSAGE AND SMOKED MEAT  
• WEST VIRGINIA SMOKED HAM  
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THE NATIONAL PROVISIONER, MAY 6, 1961

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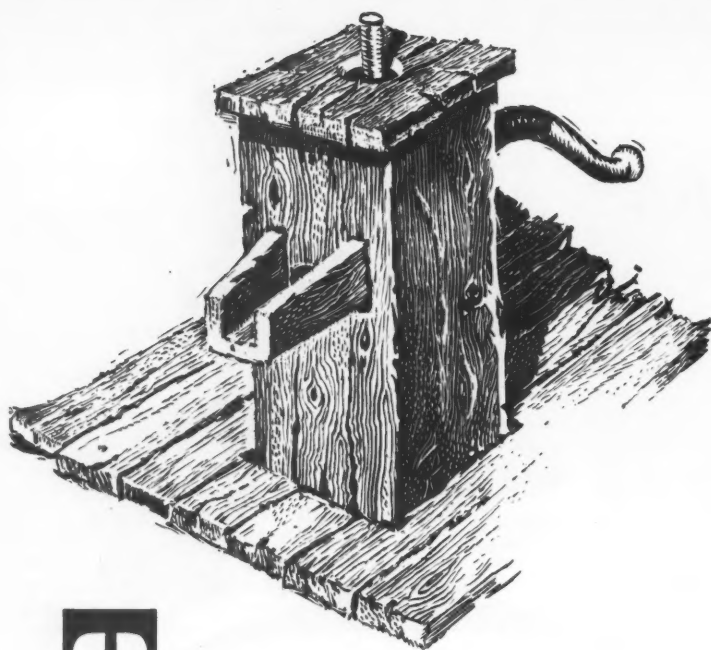
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# THE PUMP AND THE RIVER OF MEAT

**T**HE pump you see above isn't very dramatic. It never was—yet it was an accurate way to measure the progress of America through its early years.

Today, pumps are still measuring progress. Industrial progress.

More important, pumps themselves have progressed and are now doing jobs that were considered impossible a few years ago. No longer are they limited to light, free-flowing liquids. Many types are available to handle heavy, sticky liquids . . . emulsions . . . slurries . . . pastes . . . and even "near-solids."

The new line of St. John Tranz-porters is designed to pump all of those things, and more. Used according to our recommendations they can actually take the place of many other pieces of equipment in your plant. They will increase your production efficiency manyfold. Your product flows in a never-interrupted stream, without "bottlenecks." And, your costs are decreased sharply.

For example, a St. John Tranz-porter can elimi-

nate your stuffer when used to feed a cartridge-pack machine. No longer is your chub machine limited to the batch production of your stuffer. Instead, meat flows from chopper to container to pump and packing machine.

Other applications? In the processing of dog food, product flows from grinder to mixer to packing machine—moved in steady flow by a St. John Tranz-porter Pump. Perfectly suited, too, to corned beef hash, hot tamales and a wide range of sausage products.

Wherever the requirement calls for rapid meat transporting through sanitary, stainless steel equipment—a St. John Tranz-porter Pump is ready to move your "river of meat."

*Let us give you complete details on these and many other meat transporting applications. Write, wire or phone Mr. Ralph George, St. John & Company, 5800 S. Damen Avenue, Chicago, Illinois, PROspect 8-4200.*



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**ST. JOHN & CO.**

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Chicago 36, Illinois



# ALL MEAT . . . output, exports, imports, stocks

## Meat Production At Three-Month High

Meat production under federal inspection for the week ended April 29 rose to its highest level in three months due to continuing increases in slaughter of cattle and hogs. Volume of production for the period at 439,000,000 lbs. was 5,000,000 lbs. larger than for the previous week and about 6 per cent above last year's 415,000,000 lbs. for the same April period. Cattle kill, while up slightly from the previous week, numbered about 35,000 head larger than last year. Hog slaughter meanwhile, rose by about 20,000 head for the week, but numbered about 42,000 head smaller than a year earlier. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	(Excl. lard)	Production
	M's	Mil. lbs.	Number	Mil. lbs.
April 29, 1961	385	230.2	1,290	181.8
April 22, 1961	380	228.4	1,270	179.7
April 30, 1960	350	207.6	1,332	184.0

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.
April 29, 1961	97	11.6	310	15.2	439
April 22, 1961	93	11.0	305	14.9	434
April 30, 1960	94	11.5	252	12.3	415

1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
April 29, 1961	1,040	598	243	141
April 22, 1961	1,045	601	240	142
April 30, 1960	1,031	593	239	138

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	
					Per cwt. Mil. lbs.
April 29, 1961	215	120	100	49	— 39.8
April 22, 1961	210	118	100	49	— 39.3
April 30, 1960	212	122	100	49	13.6 43.4

## Japan to Lower Tariff on Tallow, Grease; Raise Lard

Japan, our largest export market for tallow and grease, has indicated that it will lower its tariff on tallow, but increase its import duty on lard. The duty on tallow will be lowered from 5 per cent to 4 per cent ad valorem to compensate for the increase from 5 per cent ad valorem to a specific duty of 15 yen per kilo, which currently equals 14 per cent.

It was added also that the duty on hog grease will remain at 5 per cent to help encourage greater use of this material. Import duties have been negotiated under the General Agreement on Tariffs and Trade (GATT) at Geneva and have been approved by the Japanese cabinet.

United States exports of lard to Japan rose from 10,000 lbs. in 1959 to 314,000 lbs. in 1960. Exports of inedible animal greases, except tallow, rose from 9,900,000 lbs. in 1959 to 57,700,000 lbs. in 1960 due to the liberalization of the trade in 1960.

Imports of lard from dollar areas are now being permitted only to the extent that dollars have been allocated to finance imports. It is be-

lieved, however, that Japan will probably allow unlimited imports of lard beginning July 1.

Japanese imports of U.S. inedible tallow rose from 253,600,000 lbs. in 1959 to 319,600,000 lbs. last year. Tallow imports were liberalized in April, 1960.

## CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of live-stock in California, March, 1961-60, as reported to THE PROVISIONER:

	1961	1960
Cattle, head	43,854	41,220
Calves, head	20,400	22,119
Hogs, head	14,595	16,676
Sheep, head	56,450	45,404

Meat and lard production for March, 1961-60, (in lbs.), were:

	1961	1960
Sausage	9,667,262	9,382,547
Pork and beef	13,053,580	12,803,061
Lard, substitutes	1,144,241	880,116
Totals	23,865,083	23,065,744

As of March 31, 1961, California had 127 meat inspectors. Plants under state inspection totaled 370 and plants under state approved municipal inspection numbered 50.

## PET FOOD PRODUCTION

Canned food and canned or fresh frozen food component for dogs, cats and like animals prepared under federal inspection and certification totaled 4,934,130 lbs. in the week ended April 15.

## USDA Ends Lard Purchasing; Total Buy at 76,560,000 Lbs.

The U.S. Department of Agriculture concluded its current lard purchase program last week with the purchase of 6,912,000 lbs. of product to be distributed to needy American families and for use in the national school lunch program. The plan was initiated by President Kennedy to help relieve some of the distresses brought on by unemployment.

Prices paid for the lard, packed in 1- and 2-lb. cartons, ranged from 13.79¢ to 13.98¢ per lb. The USDA accepted offers from five of 11 bidders who had offered a total of 10,848,000 lbs. The concluding purchases brought to 76,560,000 lbs. the aggregate amount of lard bought under the lard purchase program at a cost of \$12,131,000.

Delivery of the lard bought last week will be during the period June 5 through July 1.

## Good Living in Meat Trade, Reluctant U.K. Youth Told

A "gracious" living can be obtained from the meat trade, British slaughterers and meat interests are pointing out to the country's youth and their parents. "There is a great future in this trade of ours for the beginner who puts his back into the job and likes it."

The point was made by S. E. Walker, President of a regional meat trade association, during one of the group's recent social events, when he commented on the difficulty the trade is experiencing in getting the right kind of staff to carry on trade smoothly.

He thought that parents and teachers who looked on the meat trade as a "dead-end job" were responsible for much of the reluctance of young people to enter the trade. "In fact," he said, "a suitable entrant can expect to progress to higher management and finally ownership."

## USDA Buys More Chopped Meat

The U.S. Department of Agriculture reported the purchase this week of 5,590,650 lbs. of chopped meat for distribution to needy families. Prices ranged from 44.27¢ to 44.91¢ per lb. Bids were accepted from two of 14 firms which together had offered a total of 17,766,450 lbs. This week's purchases brought to 18,768,750 lbs. of the product bought by USDA at a cost of \$8,590,000 since the program began a few weeks ago.

# PROCESSED MEATS . . . SUPPLIES

## Total Five-Week March Meat Processing Volume Largest In Several Months; Rate Down From 1960

**P**ROCESSORS of meat and meat food in the five weeks covering the month of March and a part of February handled the largest volume of products for any five-week period in well over a year. Total volume of all products handled amounted to 1,729,079,000 lbs. How-

ever, compared with last year's volume of 1,422,326,000 lbs. in four March weeks, the rate was somewhat lower.

Production of sausage room products held a small edge on the average over production last year. The rate of processing of most other

larger volume items was down from last year, despite the generally larger volume involving five weeks of production to four last year.

The rate of processing was down most on pork products, with sliced bacon averaging about 2,000,000 lbs. lower per week than last year and lard rendering down by something in excess of 1,000,000 lbs.

### MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—FEBRUARY 26, THROUGH APRIL 1, 1961, COMPARED WITH CORRESPONDING PERIOD, FEBRUARY 28, THROUGH MARCH 26, 1960

	Feb. 26-Apr. 1 1961	Feb. 28-Mar. 26 1960	13 Weeks 1961	12 Weeks 1960
Placed in cure—				
Beef	15,492,000	13,628,000	41,341,000	37,977,000
Pork	313,057,000	277,985,000	784,433,000	813,138,000
Other	1,185,000	132,000	1,812,000	746,000
Smoked and/or dried—				
Beef	3,866,000	3,858,000	11,184,000	11,225,800
Pork	254,470,000	196,623,000	596,957,000	583,411,000
Cooked Meat—				
Beef	9,365,000	6,939,000	23,940,000	20,879,000
Pork	25,771,000	22,228,000	58,491,000	59,718,000
Other	388,000	181,000	890,000	730,000
Sausage—				
Fresh finished	23,987,000	22,010,000	65,176,000	70,178,000
To be dried or semi-dried	10,950,000	9,620,000	31,449,000	29,443,000
Franks, wieners	61,400,000	47,059,000	157,770,000	143,156,000
Other, smoked, or cooked	61,444,000	47,394,000	161,120,000	146,647,000
Total sausage	157,781,000	126,083,000	415,515,000	389,424,000
Loaf, head cheese, chili, jellied prod.	17,760,000	14,344,000	47,154,000	44,795,000
Steaks, chops, roasts	57,805,000	47,467,000	149,281,000	141,826,000
Meat extract	277,000	303,000	438,000	661,000
Sliced bacon	89,355,000	79,429,000	241,151,000	249,213,000
Sliced, other	27,919,000	20,916,000	73,075,000	63,139,000
Hamburger	18,366,000	13,620,000	49,984,000	47,006,000
Miscellaneous meat product	12,934,000	15,200,000	51,731,000	47,535,000
Lard, rendered	199,096,000	163,533,000	511,992,000	527,064,000
Lard, refined	131,801,000	110,664,000	355,777,000	380,099,000
Oleo stock	6,738,000	6,593,000	18,198,000	18,198,000
Edible tallow	41,013,000	26,786,000	104,135,000	81,486,000
Compound containing animal fat	72,727,000	60,594,000	205,259,000	188,148,000
Oleomargarine containing animal fat	10,697,000	12,318,000	32,842,000	38,834,000
Canned product (for civilian use and Dept. of Defense)	250,203,000	202,901,000	674,634,000	630,629,000
Totals	1,729,079,000	1,422,326,000	4,460,594,000	4,377,401,000

"These figures represent 'inspection pounds' as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

### MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, FEB. 26, THROUGH APR. 1, 1961

	Pounds of Finished Product—	Consumer
	Slicing and Institutional Sizes	Packages or Shelf Sizes
	3 lbs. or over	under 3 lbs.
Luncheon meat	10,293,000	15,611,000
Canned hams	27,706,000	239,000
Corned beef hash	707,000	5,505,000
Chili con carne	737,000	9,981,000
Frankfurters	196,000	6,417,000
Franks, wieners in brine	25,000	1,060,000
Deviled ham		953,000
Other potted or deviled meat food products		4,033,000
Tamales	172,000	2,799,000
Sliced dried beef	13,000	262,000
Chopped beef	40,000	909,000
Meat stew (all product)	220,000	11,865,000
Spaghetti meat products	322,000	8,338,000
Tongue (other than pickled)	62,000	84,000
Vinegar pickled products	852,000	1,788,000
Bulk sausage	13,000	606,000
Hamburger, roasted or corned beef, meat and gravy	601,000	17,548,000
Soups	1,891,000	64,352,000
Sausage in oil	432,000	560,000
Tripe		454,000
Brains		214,000
Loins and picnics	1,450,000	49,000
All other meat with meat and/or meat by-products—20% or more	737,000	8,839,000
Less than 20%	802,000	27,062,000
Totals	47,283,000	189,532,000

### DOMESTIC SAUSAGE

Pork, sausage, bulk (f.o.b. Chgo.)	
in 1-lb. roll	35 @ 43
Pork sausage, sheep casing,	
in 1-lb. package	54½ @ 67
Franks, sheep casing,	
in 1-lb. package	65 @ 70
Franks, skinless, 1-lb.	50½ @ 53
Bologna, ring, bulk	50 @ 55
Bologna, a.c., bulk	42 @ 44
Smoked liver, n.c., bulk	56 @ 60
Smoked liver, a.c., bulk	40 @ 47
Polish sausage, self-service pack.	68 @ 74
New Eng. lunch spec.	64½ @ 71
Olive loaf, bulk	49½ @ 54
Blood, tongue, n.c.	51½ @ 66
Blood, tongue, a.c.	49 @ 64
Pepper loaf, bulk	53½ @ 68
Pickle & pimento loaf	47½ @ 54
Bologna, a.c., sliced (del'd)	
6, 7-oz. pack. doz.	2.67 @ 3.60
New Eng. lunch spec., sliced, 6, 7-oz. doz.	4.17 @ 4.92
Olive loaf, sliced, 6, 7-oz. doz.	3.02 @ 3.84
P.L. sliced, 6-oz. doz.	2.87 @ 4.80
P&P loaf, sliced, 6, 7-oz. dozen	2.87 @ 3.60

### DRY SAUSAGE

(Lcl, lb.)	
Cervelat, hog bungs	1.10 @ 1.12
Thuringer	61 @ 63
Farmer	70 @ 83
Holsteiner	91 @ 93
Salami, B.C.	1.04 @ 1.05
Salami, Genoa style	1.15 @ 1.17
Salami, cooked	52 @ 54
Pepperoni	92 @ 94
Sicilian	1.06 @ 1.08
Goteborg	94 @ 96
Mortadella	77 @ 79

### CHGO. WHOLESALE SMOKED MEATS

Wednesday, May 3, 1961

Hams, to-be-cooked, (av.)	
14/16, wrapped	45
Hams, fully cooked,	
14/16, wrapped	47
Hams, to-be-cooked,	
16/18, wrapped	44
Hams, fully cooked,	
16/18, wrapped	46
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	44
Bacon, fancy, sq. cut, seedless, 10/12 lbs., wrapped	44
Bacon, No. 1, sliced, 1-lb. heat seal, self-service, pkg.	55

### SPICES

(Basis Chicago, original barrels, bags, bales)	
Whole Ground	
Allspice, prime	86 96
resifted	99 1.01
Chili pepper	58
Chili powder	58
Cloves, Zanzibar	59 64
Ginger, Jamaica	45 50
Mace, fancy Banda	3.50 3.90
East Indies	2.65
Mustard flour, fancy	43
No. 1	48
West Indies nutmeg	1.60
Paprika, American, No. 1	55
Paprika, Spanish, No. 1	80
Cayenne pepper	63
Pepper:	
Red, No. 1	59
Black	59 64
White	71 77

### SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.25 @ 1.50
Clear, 35/38 mm.	1.30 @ 1.50
Clear, 35/40 mm.	1.15 @ 1.40
Clear, 38/40 mm.	1.35 @ 1.60
Not clear, 40 mm./up	95 @ 1.00
Not clear, 40 mm./dn	80 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2½ in./up	3.75 @ 3.85
Spec. wide, 2½-2¼ in.	2.75 @ 3.00
Spec. med. 1½-2¼ in.	1.85 @ 2.10
Narrow, 1½ in./dn.	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	42 @ 46
Clear, 4½-5 inch	34 @ 38
Clear, 4-4½ inch	21 @ 23
Clear, 3½-4 inch	15 @ 17
Beef bladders, salted: (Each)	
7½ inch./up, inflated	22
6½-7½ inch, inflated	14
5½-6½ inch, inflated	14
Pork casings: (Per hank)	
29 mm./down	5.75 @ 6.10
29/32 mm.	5.75 @ 6.10
32/35 mm.	5.20 @ 5.40
35/38 mm.	4.10 @ 4.50
38/42 mm.	3.30 @ 3.50
Hog bungs: (Each)	
Sow, 34 inch cut	60 @ 62
Export, 34 inch cut	60 @ 62
Large prime, 34 in.	46 @ 48
Med. prime, 34 in.	36 @ 38
Small prime, 34 in.	17 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12

Sheep casings: (Per hank)	
28/28 mm.	5.50 @ 5.60
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.20 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.55 @ 1.65

### CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbbl. del. or f.o.b. Chgo.	\$12.38
Pure refined gran. nitrate of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b.	
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
f.o.b. spot, N.Y.	6.25
Refined standard cane gran., del'd. Chgo.	9.267
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.60
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.07
Ex-warehouse, Chicago	7.32

### SEEDS AND HERBS

(Lcl, lb.)	Whole Ground
Caraway seed	30 35
Cominos seed	37 42
Mustard seed	
fancy	20
yellow Amer.	20
Oregano	37 46
Coriander	
Morocco, No. 1	32 37
Marjoram, French	54 63
Sage, Dalmatian	
No. 1	59 66

# FRESH MEATS... Chicago and outside

## CHICAGO

May 2, 1961

### CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Choice, 500/600	38½
Choice, 600/700	38
Choice, 700/800	37¾
Good, 500/600	36
Good, 600/700	36
Bull	34½
Commercial cow	32
Canner-cutter, cow	32

### PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (cl.)	78 @ 90
Sq. chux, 70/80	34½ @ 35
Armchux, 80/110	32½ @ 33½
Ribs, 25/35 (cl.)	58 @ 60
Briskets, (cl.)	28½
Navels, no. 1	16 @ 16½
Flanks, rough no. 1	16½
Choice:	
Hindqtrs., 5/700	48n
Foreqtrs., 5/800	31 @ 31½
Rounds, 70/90 lbs.	47a
Tr. loins, 50/70 (cl.)	63 @ 71
Sq. chux, 70/90	34½ @ 35
Armchux, 80/110	32½ @ 33½
Ribs, 25/30 (cl.)	51 @ 53
Ribs, 30/35 (cl.)	48 @ 50
Briskets, (cl.)	28½
Navels, no. 1	16 @ 16½
Flanks, rough no. 1	16½
Good (all wts.):	
Rounds	43 @ 45
Sq. chux	33 @ 35
Briskets	27 @ 28
Ribs	42 @ 45
Loins, trim'd.	58 @ 62

### COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs./down	64 @ 68
Cow, 3/4 lbs.	70 @ 73
Cow, 4/5 lbs.	78 @ 81
Cow, 5 lbs./up	92 @ 95
Bull, 5 lbs./up	92 @ 95

### CARCASS LAMB

Prime, 35/45 lbs.	34 @ 38½
Prime, 45/55 lbs.	31½ @ 38½
Prime, 55/65 lbs.	31½ @ 34
Choice, 35/45 lbs.	34 @ 38½
Choice, 45/55 lbs.	33½ @ 38½
Choice, 55/65 lbs.	31½ @ 34
Good, all wts.	30 @ 37½

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	May 2	May 2	May 2
FRESH BEEF (Carcass)			
Choice, 5-600 lbs.	\$40.00 @ 41.50	\$ 42.00	\$40.50 @ 42.00
Choice, 6-700 lbs.	39.00 @ 40.50	39.50 @ 41.00	39.50 @ 41.50
Good, 5-600 lbs.	38.00 @ 40.00	40.00 @ 41.00	40.00 @ 41.50
Good, 6-700 lbs.	37.00 @ 39.00	39.00 @ 40.00	39.00 @ 41.00
Stand., 3-600 lbs.	37.00 @ 38.00	38.50 @ 40.00	37.00 @ 38.00
COW:			
Commercial, all wts.	31.00 @ 33.00	33.00 @ 35.00	34.00 @ 36.00
Utility, all wts.	31.00 @ 32.50	32.00 @ 33.00	33.00 @ 35.00
Canner-cutter, 30.00 @ 32.00		31.00 @ 32.00	31.00 @ 34.00
Bull, util. & com'l.	35.50 @ 38.00	35.00 @ 37.00	38.00 @ 39.00
FRESH CALF:			
Choice, 200 lbs./down	45.00 @ 50.00	None quoted	44.00 @ 47.00
Good, 200 lbs./down	44.00 @ 48.00	43.00 @ 46.00	42.00 @ 45.00
LAMB (Carcass):	(Springs)	(Springs)	(Aged)
Prime, 45-55 lbs.	37.00 @ 39.00	37.00 @ 39.00	36.00 @ 38.00
Prime, 55-65 lbs.	34.00 @ 39.00	34.00 @ 36.00	None quoted
Choice, 45-55 lbs.	37.00 @ 40.00	37.00 @ 39.00	36.00 @ 38.00
Choice, 55-65 lbs.	34.00 @ 39.00	34.00 @ 36.00	None quoted
Good, all wts.	32.00 @ 37.00	None quoted	33.00 @ 36.00
FRESH PORK: (Carcass) (Packer style)		(Packer style)	(Packer style)
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	28.00 @ 30.50
LOINS:			
8-12 lbs.	40.00 @ 46.00	46.00 @ 48.00	44.00 @ 48.00
12-16 lbs.	40.00 @ 43.00	43.00 @ 49.00	44.00 @ 48.00
PICNICS: (Smoked)		(Smoked)	(Smoked)
4-8 lbs.	32.00 @ 37.00	35.00 @ 37.00	33.00 @ 37.00
HAMS:			
12-16 lbs.	40.00 @ 46.00	46.00 @ 50.00	44.00 @ 49.00
16-20 lbs.	39.00 @ 44.00	43.00 @ 46.00	43.00 @ 48.00

THE NATIONAL PROVISIONER, MAY 6, 1961

## NEW YORK

May 3, 1961

### CARCASS BEEF AND CUTS

Prime steer:	(cl., lb.)
Hinds, 6/700	53 @ 60
Hinds, 7/800	53 @ 59
Rounds, cut across,	
flank off	50 @ 56
Rds., dia. bone, f.o.	51 @ 56
Short loins, untrim.	79 @ 90
Short loins, trim.	106 @ 137
Flanks	16½ @ 20
Ribs	57 @ 65
Arm chucks	35 @ 39
Briskets	30 @ 38
Plates	16 @ 21
Choice steer:	
Carcass, 6/700	42 @ 43½
Carcass, 7/800	40½ @ 42
Carcass, 8/900	39½ @ 40½
Hinds, 6/700	49½ @ 54
Hinds, 7/800	48½ @ 54
Rounds, cut across,	
flank off	48½ @ 55
Rds., dia. bone, f.o.	49½ @ 56
Short loins, untrim.	54 @ 63
Short loins, trim.	74 @ 96
Flanks	16½ @ 20
Ribs	45 @ 54
Arm chucks	33 @ 38
Briskets	29 @ 37
Plates	15½ @ 21
Good steer:	
Carcass, 5/600	39½ @ 40½
Carcass, 6/700	39½ @ 41
Hinds, 6/700	46 @ 51
Hinds, 7/800	46 @ 52
Rounds, cut across,	
flank off	47½ @ 54
Rds., dia. bone, f.o.	48½ @ 55
Short loins, untrim.	48 @ 53
Short loins, trim.	58 @ 65
Flanks	16½ @ 20
Ribs	46 @ 52
Arm chucks	33 @ 36

### FANCY MEATS

(cl., lb.)	
Veal breads, 6/12-oz.	105
12-oz./up	135
Beef livers, selected	33
Beef kidneys	26
Oxtails, ¾-lb.	20

### VEAL SKIN-OFF

(Carcass prices, cl., lb.)	
Prime, 90/120	59 @ 63
Prime, 120/150	58 @ 61
Choice, 90/120	48 @ 52
Choice, 120/150	46 @ 51
Choice calf, all wts.	43 @ 46
Good, 60/90	43 @ 49
Good, 90/120	44 @ 49
Good, 120/150	43 @ 46
Good calf, all wts.	41 @ 44

### CARCASS LAMB

(cl., lb.)	
Prime, 35/45	38 @ 41
Prime, 45/55	38 @ 41
Prime, 55/65	31 @ 34
Choice, 35/45	38 @ 41
Choice, 45/55	38 @ 41
Choice, 55/65	31 @ 34
Good, 35/45	31 @ 35
Good, 45/55	31 @ 35
Good, 55/65	30 @ 34
(Carlots, lb.)	
Choice, 35/45	36 @ 39
Choice, 45/55	34 @ 36
Choice, 55/65	31 @ 33

### CARCASS BEEF

(Carlots, lb.)	
Steer, choice, 6/700	40½ @ 42
Steer, choice, 7/800	39½ @ 41
Steer, choice, 8/900	38 @ 39½
Steer, good, 6/700	38 @ 39½
Steer, good, 7/800	37 @ 39
Steer, good, 8/900	36 @ 38

### PHILA. FRESH MEATS

May 2, 1961

PRIME STEER:	(cl., lb.)
Carcass, 5/700	43 @ 45½
Carcass, 7/900	42½ @ 45
Rounds, flank off	51 @ 55
Loins, full, untr.	55 @ 59
Ribs, 7-bone	58 @ 62
Armchux, 5-bone	33 @ 35
Briskets, 5-bone	29 @ 32
CHOICE STEER:	
Carcass, 5/700	41½ @ 43
Carcass, 7/900	40½ @ 42½
Rounds, flank off	50 @ 53
Loins, full, untr.	48 @ 52
Loins, full, trim.	61 @ 65
Ribs, 7-bone	50 @ 54
Armchux, 5-bone	33 @ 36
Briskets, 5-bone	29 @ 32
GOOD STEER:	
Carcass, 5/700	39½ @ 41
Carcass, 7/900	39 @ 40½
Rounds, flank off	47 @ 50
Loins, full, untr.	45 @ 48
Loins, full, trim.	56 @ 61
Ribs, 7-bone	46 @ 49
Armchux, 5-bone	33 @ 35
Briskets, 5-bone	29 @ 32
COW CARCASS:	
Comm'l., 350/700	34 @ 36
Utility, 350/700	33½ @ 35½
Can-cut, 350/700	33 @ 35

### PHILA. N. Y. Fresh Pork

PHILADELPHIA: (cl., lb.)	
Loins, reg., 8/12	42 @ 44
Loins, reg., 12/16	40 @ 42
Boston butts, 4/8	35 @ 37
Spareribs, 3 lb./dn	38 @ 40
Hams, sknd., 12/14	38 @ 40
Picnics, s.s., 4/6	31 @ 34
Picnics, s.s., 6/8	30 @ 33
Bellies, 10/14	28½ @ 30
NEW YORK: (cl., lb.)	
Loins, reg., 8/12	41 @ 49
Loins, reg., 12/16	40 @ 44
Boston butts, 4/8	34 @ 38
Hams, sknd., 12/16	38 @ 46
Spareribs, 3 lb./dn	39 @ 46

### CHGO. FRESH PORK AND PORK PRODUCTS

May 2, 1961	
Hams, skinned, 10/12	40
Hams, skinned, 12/14	39½
Hams, skinned, 14/18	38
Picnics, 4/6 lbs.	27½
Picnics, 6/8 lbs.	26
Pork loins, boneless	60
Shoulders, 16/dn.	30
(Job lots, lbs.)	
Pork livers	18
Tenderloins, fresh, 10's	75
Neck bones, bbis.	9½ @ 10
Feet, s.c., bbis.	8 @ 9

### OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, May 3, 1961	
Choice steer, 6/700	\$37.25 @ 38.00
Choice steer, 7/800	36.75 @ 38.00
Choice steer, 8/900	36.00 @ 36.50
Good steer, 6/800	35.75 @ 37.00
Good steer, 7/800	35.50 @ 36.50
Choice heifer, 5/700	36.50 @ 37.50
Good heifer, 5/700	35.00 @ 36.00
Cow, c-c & util.	30.50 @ 32.50
Pork loins, 8/12	38.00 @ 39.50
Best. butts, 4/8	31.00 @ 32.50
Hams, sknd., 12/14	36.00 @ 38.50
Denver, May 2, 1961	
Choice steer, 6/700	37.00 @ 37.50
Choice steer, 7/800	36.20 @ 37.00
Choice steer, 8/900	35.50 @ 36.00
Good steer, 7/800	35.00
Choice heifer, 6/700	36.00 @ 36.50
Choice heifer, 7/800	35.50 @ 36.00
Good heifer, 6/800	34.00

### CHGO. PORK SAUSAGE MATERIALS—FRESH

Pork trimmings: (Job lots)	
40% lean, barrels	18
50% lean, barrels	19½
80% lean, barrels	37
95% lean, barrels	49
Pork head meat	30
Pork cheek meat	
trimmed, barrels	36
Pork cheek meat, untrimmed	34



# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service  
CASH PRICES

(Carlot basis, Chicago price zone, May 3, 1961)

SKINNED HAMS			BELLIES		
F.F.A. or Fresh	Frozen				
38 1/2 @ 39	10/12	38 1/2	29n	6/8	29n
38 1/2	12/14	38 1/2	29	8/10	29
36 1/2	14/16	36 1/2	29 1/2	10/12	29 1/2
36	16/18	36	28	12/14	28
33 1/2	18/20	33 1/2	26a	14/16	26n
33	20/22	33	25	16/18	25
33	22/24	33	24 1/2	18/20	24 1/2
32n	24/26	32n			
32	25/30	32			
31 1/2	25/up, 2s in	31 1/2			

FICNICS		
F.F.A. or Fresh	Frozen	
24 1/2 @ 25	4/6	25 1/2
24 1/2 @ 25	6/8	24 1/2 @ 25
25	8/10	25
25	10/12	25
24a	f.f.a. 8/up 2s in	24
24 @ 24 1/2	fresh 8/up 2s in	n.q.

FRESH PORK CUTS		
Job Lot	Car Lot	
40 1/2	Loins, 12/dn	39 1/2
37 1/2	Loins, 12/16	37 1/2
35	Loins, 16/20	33 @ 33 1/2
34	Loins, 20/up	32 1/2
34 @ 34 1/2	Butts, 4/8	31 1/2 @ 31 1/2
33	Butts, 8/12	31n
33	Butts, 8/up	31n
37 @ 37 1/2	Ribs, 3/dn	36
30	Ribs, 3/5	29 1/2
23	Ribs, 5/up	23n
a-asked, b-bid, n-nominal		

### LARD FUTURES PRICES

(Drum contract basis)				
Add 1/2¢ to all drummed lard prices ending in 2 or 7.				
FRIDAY, APRIL 28, 1961				
Open	High	Low	Close	
May 11.27	11.40	11.02	11.10b	
July 11.70	11.80	11.50	11.57	
Sept. 11.80	11.87	11.57	11.62	
Dec. 11.50	11.50	11.40	11.40a	

Sales: 3,440,000 lbs.  
Open interest at close, Thurs., Apr. 27: May, 104; July, 266; Sept., 96; and Dec., 3 lots.

### MONDAY, MAY 1, 1961

May	11.20	11.55	11.20	11.50a
July	11.77	11.90	11.77	11.90
Sept.	11.77	11.87	11.45	11.85b
Oct.	11.45	11.45	11.45	11.45
Dec.	11.40	11.50	11.30	11.50

Sales: 1,880,000 lbs.  
Open interest at close, Fri., Apr. 28: May, 99; July, 270; Sept., 100; and Dec., 6 lots.

### TUESDAY, MAY 2, 1961

May	11.45	11.60	11.45	11.47a
July	11.85	12.00	11.80	11.82b
Sept.	11.95	12.00	11.85	11.87a
Oct.	...	...	...	11.55b
Dec.	...	...	...	11.55b

Sales: 1,560,000 lbs.  
Open interest at close, Mon., May 1: May, 77; July, 281; Sept., 103; Oct., 1, and Dec., 9 lots.

### WEDNESDAY, MAY 3, 1961

May	11.47	11.55	11.30	11.40a
July	11.90	11.90	11.62	11.75a
Sept.	11.95	11.95	11.70	11.77
Oct.	...	...	...	11.60b
Dec.	11.65	11.65	11.65	11.65

Sales: 1,520,000 lbs.  
Open interest at close, Tues., May 2: May, 72; July, 275; Sept., 106; Oct., 1, and Dec., 9 lots.

### THURSDAY, MAY 4, 1961

May	11.35	11.35	11.10	11.20b
July	11.67	11.70	11.40	11.52a
Sept.	11.75	11.75	11.47	11.52
Oct.	...	...	...	11.60a
Nov.	11.40	11.40	11.35	11.35a
Dec.	11.55	11.55	11.55	11.55

Sales: 2,600,000 lbs.  
Open interest at close, Wed., May 3: May, 71; July, 281; Sept., 111; Oct., 1, and Dec., 9 lots.

## MARGINS CHANGE UNEVENLY: LIGHT HOGS LOSE

(Chicago costs, credits and realizations for Monday and Tuesday)

Cut-out margins changed unevenly this week, with those on light hogs widening even further from their broad minus positions of the last few weeks, while those of the two heavier classes narrowed moderately. The feeble markups on lean cuts from the handyweight porkers were not enough to offset the higher average price this week.

	Value —180-220 lbs.—		Value —220-240 lbs.—		Value —240-270 lbs.—	
	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield
Lean cuts	\$11.36	\$16.37	\$10.78	\$15.18	\$10.26	\$14.48
Fat cuts, lard	5.13	7.36	5.13	7.25	4.82	6.70
Ribs, trimmings, etc.	2.18	3.12	2.04	2.84	1.91	2.65
Cost of hogs	17.40		16.81		16.25	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.80		2.55		2.30	
TOTAL COST	20.28	29.18	19.44	27.38	18.63	26.06
TOTAL VALUE	18.67	26.85	17.95	25.27	16.99	23.83
Cutting margin	-1.61	-2.33	-1.49	-2.11	-1.64	-2.23
Margin last week	-1.31	-1.88	-1.72	-2.40	-1.99	-2.75

## PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
1-lb. cartons	May 2 17.00 @ 19.00	May 2 16.00 @ 20.00	May 2 15.00 @ 19.50
50-lb. cartons & cans	16.00 @ 18.00	16.00 @ 19.00	None quoted
Tierces	15.75 @ 17.50	15.00 @ 17.00	13.50 @ 16.00

## PACKERS' WHOLESALE LARD PRICES

Wednesday, May 3, 1961	
Refined lard, drums, f.o.b. Chicago	\$13.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	13.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago	15.25
Leaf, kettle rendered, drums, f.o.b. Chicago	14.75
Lard flakes	14.50
Standard shortening, North & South, delivered	22.50
Hydrogenated shortening, N. & S., drums, del'vd.	22.75

## WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trd.)	Dry rend. tierces (Bd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
Apr. 28	11.10n	10.25	12.50n
May 1	11.50n	10.25	12.75n
May 2	11.47n	10.25	12.75n
May 3	11.40n	10.25	12.75n
May 4	11.20n	10.00a	12.50n

Note: add 1/2¢ to all lard prices ending in 2 or 7.  
n-nominal, a-asked, b-bid

## VEGETABLES OILS

Wednesday, May 2, 1961	
Crude cottonseed oil, f.o.b. Texas	13 1/2 @ 14 1/2
Southeast Valley	14 1/2n
Corn oil in tanks, f.o.b. Decatur	17 1/2
Soybean oil, f.o.b. mills	13.17n
Coconut oil, f.o.b. Pacific Coast	11 1/2
Peanut oil, f.o.b. mills	15 1/2n
Cottonseed foots: Midwest, West Coast	1 1/2
East	1 1/2
Soybean foots: Midwest	1 1/2

## OLEOMARGARINE

Wednesday, May 2, 1961	
White dom. veg. solids, 30-lb. cartons	26 1/4
Yellow quarters, 30-lb. cartons	28 1/4
Milk churned pastry, 750-lb. lots, 30"	25 1/2
Water churned pastry, 750-lb. lots, 30"	24 1/2
Bakers, drums, tons	21

## OLEO OILS

Prime oleo stearine, bags	12 1/4
Extra oleo oil (drums)	17 1/4
Prime oleo oil (drums)	17

## N. Y. COTTONSEED OIL CLOSING

Closing cottonseed oil futures in New York were as follows:  
Apr. 28—May, 16.41-43; July, 16.39-41; Sept., 15.50-51; Oct., 14.74-75; Dec., 14.56b-61a; Mar., 14.65b; May, 14.68b-70a, and July, 14.70b-80a.  
May 1—May, 16.44b-45a; July, 16.38-36; Sept., 15.49; Oct., 14.74-75; Dec., 14.58b-66a; Mar., 14.58b; May, 14.60b-79a, and July, 14.63b-75a.  
May 2—May, 16.62b-66a; July, 16.41; Sept., 15.52b-55a; Oct., 14.79; Dec., 14.59b-66a; Mar., 14.60b-80a; May, 14.62b, and July, 14.62b.  
May 3—May, 16.44; July, 16.25-24; Sept., 15.33b-40a; Oct., 14.69-65; Dec., 14.45b-50a; Mar., 14.51b; May, 14.54b, and July, 14.54b.  
May 4—May, 16.30-31; July, 16.15-12; Sept., 15.18b-22a; Oct., 14.59b-65a; Dec., 14.48; Mar., 14.43b; May, 14.45b, and July, 14.45b.  
a-asked, b-bid.

## CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Apr. 28, 1961	Apr. 29, 1960
P.S. lard (a)	3,920,000	5,269,313
P.S. lard (b)	40,000	.....
D.R. lard (a)	3,122,608	1,316,949
D.R. lard (b)	.....	911,282
TOTAL LARD	7,082,608	7,497,544
(a) Made since Oct. 1, 1960.		
(b) Made previous to Oct. 1, 1960.		

## SLICED BACON

Sliced bacon production for the week ended April 15, amounted to 19,055,461 lbs., according to the U. S. Department of Agriculture.

## Meats At 14 Month Low

Meat prices for the week ended April 25, averaged the lowest in more than a year as the average wholesale index fell to 93.9 from 94.1 for the previous week. The previous low was 92.4, set in the week ended February 23, 1960. Other commodity prices were down also as the primary market price index settled to 119.4 from 119.5 for the previous week. Current indexes were calculated by the Bureau of Labor Statistics on the basis of the 1947-49 average of 100 per cent.



# BY-PRODUCTS... FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)

Wednesday, May 2, 1961

### BLOOD

Unground, per unit of ammonia, bulk ..... 6.50n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose  
Low test ..... 7.00n  
Med. test ..... 6.75n  
High test ..... 6.50n

### PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged ..... Carlots, ton \$102.50@105.00  
50% meat, bone scraps, bulk ..... 100.00@102.50  
60% digester tankage, bagged ..... 102.50@107.50  
60% digester tankage, bulk ..... 100.00@105.00  
80% blood meal, bagged ..... 137.50  
Steamed bone meal, 50-lb. bags (specially prepared) ..... 100.00  
60% steamed bone meal, bagged ..... 90.00

### FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.) \*4.50@ 5.00  
Hoof meal, per unit ammonia ... 16.50@ 6.75

### DRY RENDERED TANKAGE

Low test, per unit protein ..... 1.70@ 1.75n  
Medium test, per unit prot. ... 1.65@ 1.70n  
High test, per unit prot. .... 1.60@ 1.65n

### GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton ..... 15.50  
Jaws, feet (non gel) ton ..... 2.50@ 5.00  
Trim bone, ton ..... 4.50@ 8.50  
Pigskins (gelatin), lb. (cl) ..... 8@ 8½  
Pigskins, smoked, edible (cl) ... 16@ 18½

### ANIMAL HAIR

Winter coll, dried, c.a.f. midwest, ton ..... 60.00@ 80.00  
Winter coll-dried, midwest, ton 65.00@ 70.00  
Cattle switches, piece ..... 1@ 2  
Summer processed (Apr. Oct.) gray, lb. .... 11@ 13  
\*Del. midwest, †del. midwest, n—nom., a—asked

## TALLOW and GREASES

Wednesday, May 3, 1961

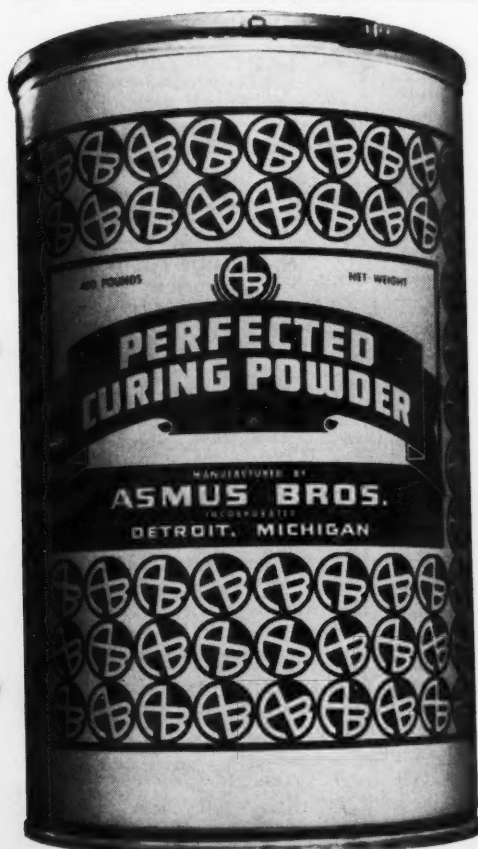
At the close of last week, a fairly good trade developed in the inedible tallow and grease market as the undertone grew firmer. A moderate movement of bleachable fancy tallow sales took place within range of 7½¢@7¾¢, c.a.f. Chicago, with some trading reported at 7⅞¢, c.a.f. New Orleans. Good inquiry was reported in bleachable fancy tallow at 8@8½¢, c.a.f. East.

On Monday, bleachable fancy tallow again sold at 7¾¢ c.a.f. Chicago, with bids out for more. Other inedibles were also firm, but action was scant and offerings meager. There was interest in bleachable fancy tallow at 8@8½¢, c.a.f. East, and at 8¢, c.a.f. Avondale. Edible tallow also continued in good demand at 10¢, f.o.b. River, and at 10¼¢, c.a.f. Chicago. Edible tallow was held at 10½¢, c.a.f. Chicago.

Not a great deal of trading was reported on Tuesday, but the market maintained its firm position. Bleachable fancy tallow again met good in-

quiry at 7¾¢, c.a.f. Chicago, with offerings placed at 8¢. Eastern demand was again noted at 8@8½¢, c.a.f. basis, price depending on stock involved. Special tallow was in demand at 7¼¢, c.a.f. Chicago, with offerings light and the asking price a fraction higher. A few tanks of choice white grease, all hog, sold at 8⅝¢, c.a.f. Chicago, and more of it was sought. A couple of tanks of edible tallow sold at 10¼¢, c.a.f. Chicago, with further inquiry for top production. At the same time, however, reports were that poorer grade materials were available at that price. Inquiry at River points ranged from 9¼¢@10¢, points considered, and offerings were reported at 10¼¢, f.o.b. basis. Late in the day, a few tanks of bleachable fancy tallow sold at 7¼¢@7⅞¢, c.a.f. Chicago area.

At midweek, the market continued firm in all categories, with bleachable fancy tallow available at 7⅞¢@8¢, according to quality. Offerings continued scarce. Special tallow was quoted firm at 7¼¢@7⅞¢, c.a.f. Chicago, and again, offerings remained on the tight side. Yellow grease was firm at 7@7⅞¢, c.a.f. Chicago. Edible



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tallow was offered at 10½¢, c.a.f. Chicago, with mild interest noted at ¼¢ less. Edible tallow was offered at 10¢, Denver, and at 10¼¢, f.o.b. River, with trading light.

**TALLOW:** Wednesday's quotations: edible tallow, 10¼¢, Chicago basis, and 10¢, f.o.b. River; original fancy tallow, 8¼¢; bleachable fancy tallow, 7½¢@8¢; prime tallow, 7½¢@7¾¢; special tallow, 7¼¢@7½¢; No. 1 tallow, 7¢@7½¢, and No. 2 tallow, 6½¢, c.a.f. Chicago.

**GREASES:** Wednesday's quotations: Choice white grease, all hog, 8¾¢@8½¢; B-white grease, 7¼¢@7¾¢; yellow grease, 7¢@7½¢, and house grease, 6¾¢, c.a.f. Chicago.

### EASTERN BY-PRODUCTS

New York, May 3, 1961  
Dried blood was quoted today at \$6.25 per unit of ammonia. Wet rendered tankage was listed at \$6.25 per unit of ammonia and dry rendered tankage was quoted at \$1.60 per protein unit.

### Tanners Would Curb Hide Exports, But Push Leather

At its meeting last month, the board of directors of the Tanners' Council of America took sharp issue with certain U. S. Department of Agriculture policies regarding exports of raw materials. After objective discussion of the various questions and problems, directors approved the following resolution and ordered it brought to the attention of all members: "That the board of directors of the Tanners' Council of America, representing the tanning industry of this country, unanimously protests and disapproves of the U. S. Department of Agriculture's program aimed at promoting and encouraging the exportation of United States hides and skins to foreign nations. Further, the board of directors urges that greater consideration be given to the export of finished leather or leather products under foreign aid programs, thus assisting domestic industries and labor as well as contributing to the welfare of agriculture."

The directors pointed out that "a good part of the hides and skins now moving abroad come back to the U. S. as finished leather and leather products, from Europe and Japan."

They also brought up the "one-sided position of the U. S. in foreign leather trade. Even when labor cost factors can be surmounted, unfair restrictions abroad grossly handicap leather exports from this country. There are no such restrictions in the U. S. where markets are free and open to all comers."

## CHICAGO HIDES

Wednesday, May 3, 1961

**BIG PACKER HIDES:** Volume of sales was placed at about 115,000 pieces last week, with ½¢ reductions recorded in most instances. About 18,000 River heavy native steers sold ½¢ lower at 14½¢, and several thousand low freight stock sold at 15¢. Butt-brands, heavy Texas and Colorado steers sold ½¢ lower as did about 25,000 branded cows. Heavy native cows moved fairly well at 16¢, for River and St. Paul production, which were also ½¢ lower. Light Austin natives sold at 18¢, heavy average Rivers at 20¢, Evansville's at 20½¢, and St. Joseph stock at 22½¢.

The new week opened on the quiet side, with some inquiry reported for branded steers at ½¢ under last sales. Offerings, however, were lacking, but packers were expressing steady price ideas. On Tuesday, in fair trading, most selections moved steady, including heavy native steers, branded steers, heavy native cows and light native cows. Main buyers were dealer-exporters. At midweek, additional trading took place at steady prices. Heavy Texas steers sold at 11½¢, and Evansville and Omaha light native cows at 20½¢ and 20¢, respectively. Volume of sales through midweek was about 80,000 pieces.

**SMALL PACKER AND COUNTRY HIDES:** Price-wise, the Midwestern small packer market showed little change from last week. The 50/52-lb. average allweight natives moved mostly at 16½¢@17½¢. The 60/62's were quoted at 13½¢@14½¢, f.o.b. basis, quality considered. Buyers expressed lower ideas in country hides, but bulk of the 50/52 and 52/54 locker-butchers sold at 13¢@13½¢, f.o.b. shipping points. Renderers of 52/52-lb. average were pegged at 12¢@12½¢, and No. 3, 48/50's were quoted at 9½¢@10¢, the inside price allowing for freight. Choice Northern trimmed horsehides were steady at 7.25¢@7.50, f.o.b. shipping points, with 7.75 reported paid for extra top material. Ordinary lots were unchanged at 5.50¢@6.00.

**CALFSKINS AND KIPSKINS:** No recent changes were reported in the big packer market. Northern light calf was last reported at 60¢, with some heavy calf offered at 67½¢. The market was called nominal at 62½¢. Late last week, a car of St. Louis kips moved steady at 55¢, with overweights unchanged at 41¢ nominal. Small packer allweight calf held steady at 42¢@45¢, while allweight kips were firmer at 37¢@39¢. Country allweight calf was steady at 30¢@31¢

as were allweight kips at 25¢@26¢.

**SHEEPSKINS:** Shearlings were more abundant this week, with the undertone of the market easier. Bulk of Northern-River No. 1's sold at .65¢@.85, while Southwestern No. 1's were quoted at 1.00¢@1.15. Northern-River No. 2's sold at .50¢@.60, and Southwestern No. 2's were slow at .65¢@.75. Clips were mostly steady and nominal at 1.50¢@1.60, Northern-River product. Southwestern clips reportedly sold lower at 1.70. Last sales of spring lambs were at 2.25¢@2.35, per cwt. liveweight. Some Western springers were reported recently at 1.75, each, selected. Full wool dry pelts were nominal at .18. Pickled lambs brought 4.75, and sheep, 5.50 per dozen.

### CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, May 3, 1961	Cor. date 1960
Lgt. native steers	20n	21	@ 21½n
Hvy. nat. steers	14½¢@15	13½¢	@ 14
Ex. lgt. nat. steers	21½n	24n	
Butt-brand. steers	12	12	
Colorado steers	11	11½	
Hvy. Texas steers	11½	12n	
Light Texas steers	18n	19n	
Ex. lgt. Texas steers	19½n	22n	
Heavy native cows	16 @ 16½	16	@ 16½
Light nat. cows	18 @ 20	19½	@ 20½
Branded cows	14½¢@15½	15	@ 15½
Native bulls	10½¢@11n	11	@ 11½n
Branded bulls	9½¢@10n	10	@ 10½n
Calfskins:			
Northern, 10/15 lbs.	62½n	56½n	
10 lbs. down	60n	55n	
Kips, Northern native, 15/25 lbs.	55n	45n	
SMALL PACKER HIDES			
STEERS AND COWS:			
60/62-lb. avg.	13½¢@14½n	13	@ 13½n
50/52-lb. avg.	16½¢@17½n	16½	@ 17n
SMALL PACKER KIPSKINS			
Calfskins, all wts.	.42 @ .45	43	@ 45n
Kipskins, all wts.	.37 @ .39	35	@ 37n
SHEEPSKINS			
Packer shearlings:			
No. 1	.65 @ .85	1.80	@ 2.25
No. 2	.50 @ .60	1.50	@ 1.70
Dry Pelts	.18n	.23n	
Horsehides, untrim.	8.00 @ 8.50n	10.50n	
Horsehides, trim.	7.25 @ 7.50n	9.50	@ 10.00n

### N. Y. HIDE FUTURES

Friday, April 28, 1961				
	Open	High	Low	Close
July	17.10b	17.15	16.90	17.03
Oct.	17.05	17.05	16.93	16.93
Jan.	16.80	16.80	16.74	16.73b-.80a
Apr.	16.60b	...	...	16.60b-.65a
July	...	...	...	16.50b-.75a
Sales: 34 lots.				
Monday, May 1, 1961				
July	16.90b	16.90	16.80	16.80
Oct.	16.76	16.76	16.75	16.75
Jan.	16.50b	...	...	16.60b-.70a
Apr.	16.40b	...	...	16.45b-.65a
July	16.30b	...	...	16.25b-.50a
Sales: 7 lots.				
Tuesday, May 2, 1961				
July	16.66	16.73	16.60	16.73
Oct.	16.56	16.65	16.52	16.65b-.70a
Jan.	16.40b	...	...	16.50b-.60a
Apr.	16.25b	16.40	16.40	16.40
July	16.15b	...	...	16.25b-.35a
Sales: 29 lots.				
Wednesday, May 3, 1961				
July	16.60b	16.90	16.70	16.90
Oct.	16.68b	16.86	16.65	16.86-.85
Jan.	16.50b	...	...	16.55b-.75a
Apr.	16.40b	...	...	16.50b-.70a
July	16.25b	...	...	16.35b-.60a
Sales: 22 lots.				
Thursday, May 4, 1961				
July	16.85b	16.83	16.80	16.83
Oct.	16.75b	16.77	16.75	16.80b-.85a
Jan.	16.60b	16.74	16.74	16.74
Apr.	16.45b	...	...	16.60b-.70a
July	16.35b	...	...	16.50b-.65a
Sales: 7 lots.				

# LIVESTOCK MARKETS... Weekly Review

## Find Total Garbage Feeding Down Since Dec.; January-February Violations Show Increase

While total garbage feeding of hogs declined in the first two months of this year, raw garbage feeding violations were in the increase during February, according to a U. S. Department of Agriculture review of the situation. A total of 380 premises in 26 states were listed in violation of state garbage feeding laws, up 61 over the number covered in the report for December, while 32,392 head of hogs were involved, or 10,153 more than two months earlier.

Massachusetts had the most violations—94 premises feeding raw garbage to hogs. This was 20 additional premises and 5,925 more hogs than were found in December. Oklahoma reduced raw garbage feeding down to 13 premises, but the number of hogs rose to 2,302 from 244 head in December.

The following states cut the number of premises feeding raw garbage: New Hampshire, which eliminated six premises and 738 hogs from raw garbage feeding since December. Vermont cut three premises and 520 hogs, and Arkansas, Alabama and Utah reduced the number of premises from violation. New York and Maryland, which were in complete compliance at the end of 1960, each had one violation.

States reporting increases in premises feeding raw garbage were: Connecticut, up from 10 to 19; Arizona, up four to 22; Florida, up 16 to 36; Maine, up three to five; Mississippi, up seven to 12; New Mexico, up four to 13; Colorado, up one to five; Georgia, up three to seven, and South Carolina, up 10 to 16. Texas, with only 9 per cent inspection, remained an unknown. Among the 26 states with violators, only four showed 100 per cent inspection of garbage cooking premises.

## Cattlemen Plan First Performance Congress For June 21-23 at Texas A & M College Campus

The first performance congress devoted to beef cattle will be held June 21-23 at Texas A&M College. Purpose of the meeting will be to discuss the progress and future of performance testing of beef cattle.

Representatives from the United States, Canada and Mexico will be present to evaluate and plan the future program for beef cattle improvement work on the North American continent.

It is hoped that beef producers, through performance testing, will be able to devise methods and means to search out and identify those cattle lines that are producing the best types from a utility standpoint and then to breed for that kind of animal.

The swine industry has already made considerable progress in this direction, and a representative of that industry will discuss their program with the beef producers and tell what it is doing to improve carcass quality. All segments of the cattle industry have been invited to take part in the three-day program.

## TRUCKED-IN LIVESTOCK AT 55 MARKETS

Trucked-in receipts of livestock at 55 markets in March, 1961-60, were reported by the U.S. Department of Agriculture, as follows:

	Number of head		Per cent of total	
	Mar. 1961	Mar. 1960	1961	1960
Cattle .....	1,306,261	1,367,157	91.3	92.0
Calves .....	176,402	201,870	89.0	93.1
Hogs .....	2,333,481	2,566,303	92.2	92.2
Sheep and lambs .....	699,354	608,007	74.5	70.9

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, May 2, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
<b>BARROWS &amp; GILTS:</b>					
<b>U.S. No. 1:</b>					
180-200 .....	17.00-17.35	17.25-18.10	16.25-16.85	16.00-16.75	17.00-17.25
200-220 .....	16.75-17.00	16.75-17.00	16.75-17.00	16.75-17.25	17.00-17.25
220-240 .....	16.75-17.00	16.75-17.00	16.75-17.00	16.75-17.25	17.00-17.25
<b>U.S. No. 2:</b>					
180-200 .....	16.25-16.85	16.25-16.85	16.25-16.85	16.25-16.85	16.25-16.85
200-220 .....	16.75-17.00	16.75-17.00	16.75-17.00	16.75-17.00	16.75-17.00
220-240 .....	16.75-17.00	16.75-17.00	16.75-17.00	16.75-17.00	16.75-17.00
240-270 .....	16.00-16.75	16.00-16.75	16.00-16.75	16.00-16.75	16.00-16.75
<b>U.S. No. 3:</b>					
200-220 .....	\$16.35-16.75	\$17.00-17.25	16.25-16.50	16.25-16.50	16.25-16.50
220-240 .....	16.00-16.75	16.50-17.25	16.25-16.50	16.25-16.50	16.25-16.50
240-270 .....	15.50-16.25	16.00-16.50	16.00-16.25	16.00-16.25	16.00-16.50
270-300 .....	15.25-15.75	15.75-16.25	15.50-15.85	15.50-15.85	15.75-16.00
<b>U.S. No. 1-2:</b>					
180-200 .....	17.00-17.35	17.25-18.10	16.25-16.85	16.00-16.75	17.00-17.25
200-220 .....	17.00-17.35	17.65-18.10	16.85-17.00	17.00-17.25	17.00-17.25
220-240 .....	16.65-17.35	16.75-18.00	16.75-17.00	16.75-17.25	17.00-17.25
<b>U.S. No. 2-3:</b>					
200-220 .....	16.50-17.00	17.00-17.50	16.25-16.60	16.25-16.50	16.50-16.75
220-240 .....	16.00-17.00	16.50-17.35	16.25-16.60	16.25-16.50	16.50-16.75
240-270 .....	15.50-16.35	16.25-16.50	16.00-16.50	15.75-16.50	16.00-16.50
270-300 .....	15.25-16.00	16.00-16.35	15.75-16.15	15.50-16.25	15.75-16.25
<b>U.S. No. 1-2-3:</b>					
180-200 .....	16.75-17.25	17.00-17.75	16.25-16.75	15.50-16.50	16.50-16.75
200-220 .....	16.75-17.25	17.25-17.75	16.50-16.75	16.50-16.75	16.50-16.75
220-240 .....	16.25-17.25	16.75-17.50	16.50-16.75	16.50-17.00	16.50-16.75
240-270 .....	15.60-16.60	16.25-16.75	16.00-16.75	16.00-16.75	16.00-16.50
<b>SOWS:</b>					
<b>U.S. No. 1-2-3:</b>					
180-270 .....	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75
270-330 .....	15.25-15.75	15.25-15.75	15.25-15.75	15.25-15.75	15.25-15.75
330-400 .....	14.75-15.25	14.75-15.50	15.25-15.50	15.25-15.50	15.00-15.50
400-550 .....	14.25-15.00	14.00-15.00	14.05-15.25	14.50-15.25	14.50-15.25
<b>SLAUGHTER CATTLE &amp; CALVES:</b>					
<b>STEERS:</b>					
<b>Prime:</b>					
900-1100 .....	25.25-27.00	25.25-26.50	25.00-26.25	25.00-26.25	25.00-26.25
1100-1300 .....	25.25-27.50	25.25-26.50	25.00-26.25	25.00-26.25	25.00-26.25
1300-1500 .....	24.50-27.50	24.00-26.25	24.00-26.00	24.00-26.00	24.00-26.00
<b>Choice:</b>					
700-900 .....	23.50-25.25	23.25-25.25	23.00-25.25	23.00-25.25	24.25-25.75
900-1100 .....	23.50-25.25	23.25-25.25	23.00-25.25	23.00-25.25	23.75-25.25
1100-1300 .....	23.25-24.75	23.00-25.25	23.00-25.25	22.75-25.25	23.25-25.25
1300-1500 .....	23.00-24.50	22.75-25.25	22.50-25.25	22.50-25.25	22.75-24.25
<b>Good:</b>					
700-900 .....	21.50-23.75	21.75-23.25	21.25-23.25	20.75-23.25	22.00-24.25
900-1100 .....	21.25-23.75	21.75-23.25	21.25-23.25	20.75-23.25	22.00-24.25
1100-1300 .....	21.00-23.75	21.50-23.00	21.00-23.25	20.50-23.25	21.50-23.25
<b>Standard, all wts.</b>					
all wts. ..	19.00-21.75	20.00-21.75	18.00-21.25	18.00-21.00	19.00-21.50
<b>Utility, all wts.</b>					
all wts. ..	17.00-19.25	19.00-20.00	17.00-18.00	17.00-18.50	17.50-19.00
<b>HEIFERS:</b>					
<b>Prime:</b>					
900-1100 .....	24.00-25.00	24.25-25.25	24.25-25.25	24.25-25.25	24.25-25.25
<b>Choice:</b>					
700-900 .....	23.00-24.25	22.75-24.75	22.50-24.00	23.00-24.50	23.50-25.00
900-1100 .....	22.75-24.25	22.75-24.75	22.50-24.00	22.75-24.50	23.25-24.50
<b>Good:</b>					
600-800 .....	20.75-23.00	20.75-22.15	20.75-22.75	20.75-23.25	22.00-23.50
800-1000 .....	20.75-23.00	20.75-22.75	20.75-22.75	20.50-23.25	21.50-23.25
<b>Standard, all wts.</b>					
all wts. ..	18.00-21.00	19.00-20.75	17.75-20.75	18.00-21.00	18.50-21.50
<b>Utility, all wts.</b>					
all wts. ..	16.00-18.00	16.50-19.00	16.50-17.75	17.00-18.50	16.50-18.50
<b>COWS, all wts.:</b>					
<b>Commercial</b>					
16.50-17.50 ..	16.50-18.00	17.00-18.00	17.00-18.00	17.00-18.00	16.50-17.50
Utility .....	15.50-17.00	16.00-17.50	16.25-17.50	16.00-17.25	16.00-16.50
Cutter .....	14.50-16.50	15.75-16.75	15.25-16.50	15.00-16.25	15.00-16.00
Canner .....	13.00-15.00	13.75-15.75	14.00-15.50	14.00-15.25	14.50-15.00
<b>BULLS (Yrln. Excl.) All Weights:</b>					
Commercial ..	18.00-20.00	18.50-21.00	18.00-20.50	18.00-20.50	17.00-19.00
Utility .....	18.00-20.00	19.50-21.00	18.00-21.00	18.00-20.25	18.00-21.00
Cutter .....	16.00-18.00	18.50-20.50	16.50-19.00	17.00-18.00	16.00-18.00
<b>VEALERS, All Weights:</b>					
Ch. & pr. ..	26.00-30.00	31.00	29.00	27.00-31.00	27.00-31.00
Std. & gd. ..	18.00-27.00	19.00-29.00	19.00-26.00	18.00-27.00	18.00-27.00
<b>CALVES (500 lbs. down):</b>					
Ch. & pr. ..	22.00-24.00	23.00	23.00	23.00-25.00	23.00-25.00
Std. & gd. ..	16.00-22.00	17.00	17.00	17.00-23.00	17.00-23.00
<b>SHEEP &amp; LAMBS:</b>					
<b>LAMBS (110 lbs. down):</b>					
Prime .....	14.50-15.25	14.50-15.25	14.50-15.00	14.50-15.00	14.50-15.00
Choice .....	13.75-14.50	13.75-14.50	13.75-14.50	13.75-14.50	13.75-14.50
Good .....	12.50-13.75	12.50-13.75	12.50-13.75	12.50-13.75	12.50-13.75
<b>LAMBS (105 lbs. down) (shorn):</b>					
Prime .....	15.00-15.50	15.00-15.50	15.00-15.50	15.00-15.50	15.00-15.50
Choice .....	13.50-15.00	14.00-15.00	14.25	13.50-14.50	13.50-14.25
Good .....	12.50-13.50	13.50-14.25	12.50-13.75	12.50-13.75	12.50-13.75
<b>EWES (shorn):</b>					
Gd. & ch. ..	5.00-6.00	5.00-6.00	5.00-6.00	5.00-6.00	5.00-6.00
Cull & util. ..	5.00-6.00	4.50-5.50	3.00-5.00	2.50-4.50	2.00-5.00
<b>Note: Spring lambs at Omaha, \$16.00-17.50.</b>					



## CORN BELT DIRECT TRADING

Des Moines, May 3—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200-220	\$16.35@17.00
U.S. No. 1, 220-240	16.25@16.90
U.S. No. 2, 200-220	16.00@16.65
U.S. No. 2, 220-240	15.80@16.65
U.S. No. 2, 240-270	15.20@16.35
U.S. No. 3, 200-220	15.85@16.50
U.S. No. 3, 220-240	15.75@16.40
U.S. No. 3, 240-270	15.10@16.20
U.S. No. 3, 270-300	14.65@16.10
U.S. No. 1-2, 200-220	16.25@16.90
U.S. No. 1-2, 220-240	16.25@16.90
U.S. No. 2-3, 200-220	16.00@16.50
U.S. No. 2-3, 220-240	15.80@16.50
U.S. No. 2-3, 240-270	15.20@16.30
U.S. No. 2-3, 270-300	14.85@15.75
U.S. No. 1-3, 180-200	15.00@16.40
U.S. No. 1-3, 200-220	16.00@16.65
U.S. No. 1-3, 220-240	15.80@16.65
U.S. No. 1-3, 240-270	15.20@16.35

### SOWS:

U.S. No. 1-3, 270-330	14.75@15.90
U.S. No. 1-3, 330-400	14.25@15.65
U.S. No. 1-3, 400-550	13.25@15.15

Corn Belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Year actual
Apr. 27 ...	60,000	48,000	66,000
Apr. 28 ...	60,000	58,000	55,000
Apr. 29 ...	35,000	38,000	29,000
May 1 ...	61,000	73,000	60,000
May 2 ...	62,000	56,000	52,000
May 3 ...	60,000	48,000	68,000

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, May 2, were as follows:

CATTLE:	Cwt.
Steers, choice	\$23.00@24.50
Steers, good	21.50@23.00
Heifers, gd. & ch.	20.50@24.00
Cows, util. & com'l.	16.00@17.50
Cows, can. & cut.	14.00@16.25
Bulls, util. & com'l.	17.50@20.25
Vealers, gd. & ch.	26.00@30.00
Calves, gd. & ch.	21.00@24.00
BARROWS & GILTS:	
U.S. No. 1, 200/240	none qtd.
U.S. No. 3, 220/240	16.00@16.25
U.S. No. 3, 240/270	15.75@16.00
U.S. No. 3, 270/300	15.50@15.75
U.S. No. 1-2, 180/200	16.50@17.00
U.S. No. 1-2, 200/220	16.75@17.25
U.S. No. 1-2, 220/240	16.75@17.00
U.S. No. 2-3, 200/220	16.25@16.50
U.S. No. 2-3, 220/240	16.25@16.50
U.S. No. 2-3, 240/270	15.75@16.25
U.S. No. 2-3, 270/300	15.50@16.00
U.S. No. 1-3, 180/200	16.00@16.50
U.S. No. 1-3, 200/220	16.00@16.75
U.S. No. 1-3, 220/240	16.00@16.75
U.S. No. 1-3, 240/270	15.75@16.50

SOWS, U.S. No. 1-3:	
270/330 lbs.	15.25@15.50
330/400 lbs.	15.00@15.50
400/550 lbs.	14.50@15.00
LAMBS:	
Gd. & ch. shorn	13.00@14.25
Cull & gd. ewes	3.50@4.00

## LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Monday, May 1, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$21.50@24.00
Steers, std. & gd.	19.25@21.50
Heifers, gd. & ch.	20.00@23.50
Cows, utility	16.00@17.50
Cows, can. & cut.	14.00@16.50
BARROWS & GILTS:	
U.S. No. 1-2, 190/230	17.25@17.50
U.S. No. 1-3, 190/250	16.50@17.25
U.S. No. 2-3, 200/260	16.25@16.85
SOWS:	
350/500, U.S. 2	14.50@15.50
615, U.S. 2-3	13.00
LAMBS:	
Ch. & pr. sprgs.	17.00@17.50
Gd. & ch. shorn	13.00@14.25

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, May 2, were as follows:

CATTLE:	Cwt.
Steers, choice	\$24.00@25.00
Steers, good	21.50@23.00
Heifers, gd. & ch.	21.50@23.50
Cows, util. & com'l.	15.00@17.00
Cows, can. & cut.	14.00@15.50
Bulls, util. & com'l.	18.00@22.00
VEALERS:	
Choice	31.00
Good & choice	25.00@30.00
Stand. & good	20.00@25.00
BARROWS & GILTS:	
U.S. No. 1, 180/200	none qtd.
U.S. No. 1, 200/220	17.75@18.00
U.S. No. 3, 200/220	16.75@17.00
U.S. No. 3, 220/240	16.75@17.00
U.S. No. 3, 240/270	16.25@16.75
U.S. No. 3, 270/300	16.00@16.25
U.S. No. 1-2, 180/200	17.50@17.75
U.S. No. 1-2, 200/220	17.50@17.75
U.S. No. 1-2, 220/240	17.25@17.75
U.S. No. 2-3, 200/220	17.00@17.25
U.S. No. 2-3, 220/240	16.75@17.25
U.S. No. 2-3, 240/270	16.25@16.75
U.S. No. 2-3, 270/300	16.00@16.50
U.S. No. 1-3, 180/200	17.00@17.50
U.S. No. 1-3, 200/220	17.25@17.50
U.S. No. 1-3, 220/240	17.00@17.50
U.S. No. 1-3, 240/270	16.50@17.00

### SOWS, U.S. No. 1-3:

270/330 lbs.	15.25@15.50
330/400 lbs.	15.00@15.50
400/550 lbs.	14.50@15.25

LAMBS:	
Ch. & pr. sprgs.	16.00@17.50
Gd. & ch. sprgs.	15.00@15.50

## LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, May 2, were as follows:

CATTLE:	Cwt.
Steers, choice	\$22.75@25.25
Steers, good	20.50@23.75
Heifers, gd. & ch.	20.00@24.50
Cows, util. & com'l.	16.00@18.00
Cows, can. & cut.	14.50@16.00
Bulls, util. & com'l.	18.00@20.00
VEALERS:	
Good & choice	25.00@30.00
Calves, gd. & ch.	21.50@24.00
BARROWS & GILTS:	
U.S. No. 1, 200/220	16.50@17.00
U.S. No. 1, 220/240	16.50@17.00
U.S. No. 3, 220/270	15.75@16.25
U.S. No. 3, 270/300	15.50@16.00
U.S. No. 1-2, 180/200	16.50@16.75
U.S. No. 1-2, 200/220	16.50@16.75
U.S. No. 2-3, 200/220	16.25@16.50
U.S. No. 2-3, 220/240	16.00@16.50
U.S. No. 2-3, 270/300	15.50@16.25
U.S. No. 1-3, 180/200	16.25@16.50
U.S. No. 1-3, 200/220	16.25@16.75
U.S. No. 1-3, 220/240	16.25@16.60
U.S. No. 1-3, 240/270	16.00@16.50
SOWS, U.S. No. 1-3:	
270/330 lbs.	15.00@15.50
400/550 lbs.	14.75@15.25
330/400 lbs.	14.50@15.00
LAMBS:	
Ch. & pr. sprgs.	16.50@18.25
Gd. & ch. shorn	13.00@14.50

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, May 2, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$22.00@25.00
Steers, util. & std.	18.00@21.00
Heifers, gd. & ch.	21.50@23.50
Cows, util. & com'l.	15.50@19.00
Cows, can. & cut.	12.50@17.00
Bulls, util. & com'l.	19.00@21.00
VEALERS:	
Choice	31.00
Good & choice	25.00@30.00
Calves, gd. & ch.	20.00@24.00
BARROWS & GILTS:	
U.S. No. 1, 190/230	17.50
U.S. No. 1-2, 190/230	17.00@17.25
U.S. No. 2-3, 190/240	16.75@17.00
U.S. No. 2-3, 240/270	16.50@16.75
SOWS, U.S. No. 2-3:	
300/400 lbs.	14.00@14.75
400/600 lbs.	14.00
LAMBS:	
Ch. & pr. sprgs.	none qtd.
Util. & gd.	13.00@15.00

## WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended April 29, 1961, (totals compared) as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area <sup>1</sup>	11,428	10,997	42,098	36,468
Baltimore, Philadelphia	8,760	2,222	30,134	3,817
Cincy., Cleve., Detroit, Indpls.	19,883	4,252	120,067	10,755
Chicago area	13,792	5,162	42,771	5,629
St. Paul-Wis. areas <sup>2</sup>	29,570	17,454	102,244	12,123
St. Louis area <sup>3</sup>	11,486	1,466	81,878	4,050
Sioux City-So. Dak. area <sup>4</sup>	27,480	.....	93,224	10,929
Omaha area <sup>5</sup>	41,618	158	81,803	16,976
Kansas City	16,830	.....	36,149	.....
Iowa-So. Minnesota <sup>6</sup>	33,735	8,487	275,149	38,271
Louisville, Evansville, Nashville, Memphis	5,728	2,641	57,281	.....
Georgia-Florida-Alabama area <sup>7</sup>	9,548	3,678	30,227	.....
St. Joseph, Wichita, Okla. City	19,649	871	46,534	10,058
Fl. Worth, Dallas, San Antonio	12,819	4,361	16,698	44,289
Denver, Ogden, Salt Lake City	25,149	140	14,477	45,908
Los Angeles, San Fran. area <sup>8</sup>	28,264	1,619	28,786	46,283
Portland, Seattle, Spokane	8,277	257	15,768	5,336
GRAND TOTALS	324,016	63,765	1,115,288	290,874
TOTALS SAME WEEK, 1960	290,917	64,436	1,152,746	233,163

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended April 22, compared with same week in 1960, as reported to the Provisioner by the Canada Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS		LAMBS	
	All wts.	Gd. & Ch.	All wts.	Gd. & Ch.	Grade B	Handyweights	Good	Handyweights
	1960	1961	1960	1961	1960	1961	1960	1961
Calgary	\$22.40	\$20.40	\$23.40	\$22.70	\$17.95	\$22.55	\$19.00	\$...
Lethbridge	20.60	20.50	20.25	.....	17.69	22.65	18.00	16.00
Edmonton	20.50	20.20	28.00	30.60	18.75	22.35	18.90	.....
Regina	20.25	19.75	29.00	30.00	18.20	21.55	.....	15.40
Moose Jaw	20.50	19.75	27.00	25.75	17.50	21.60	.....	.....
Saskatoon	21.00	20.00	28.00	28.00	18.00	22.40	.....	.....
St. Albert	20.40	19.75	26.25	26.25	17.70	21.80	.....	.....
Winnipeg	21.82	21.22	30.62	31.42	19.04	22.00	17.50	.....
Toronto	22.50	22.00	31.49	31.00	20.00	24.50	24.25	22.00
Montreal	23.35	23.10	25.05	24.10	21.49	25.05	.....	.....

## SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended April 29:

	Cattle and Calves	Hogs
Week ended April 29 (estimated)	3,625	18,700
Week previous (six days)	3,140	18,218
Corresponding week last year	2,993	19,430

## CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Apr. 22, compared:

	Week ended Apr. 22	Same week 1960
CATTLE		
Western Canada	22,368	18,314
Eastern Canada	16,885	17,951
Totals	39,253	36,265
HOGS		
Western Canada	53,029	69,739
Eastern Canada	65,352	78,595
Totals	118,381	148,334
All hog carcasses graded	129,776	160,422
SHEEP		
Western Canada	2,667	2,342
Eastern Canada	1,856	2,351
Totals	4,623	4,593

## LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Apr. 28, with comparisons:

	Cattle	Hogs	Sheep
Week to date	217,800	349,400	111,800
Previous week	207,200	302,200	102,100
Same wk. 1960	209,600	358,400	98,900

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York, market for the week ended April 29:

	Cattle	Calves	Hogs	Sheep
Salable	92	6	none	none
Total, (incl. directs)	1,209	87	16,049	11,610
Prev. wk.	Salable	162	none	none
Total, (incl. directs)	1,742	133	14,942	9,598

\*Includes hogs at 31st Street.

# The Meat Trail...



**NEW PLANT** of Dunn Meat Packers, Inc., Dunn, N.C., is expected to be under construction in about six weeks. Shown at future site of Dunn plant are interested parties (l. to r.): W. Guyton Smith, president of Swine Promoters, Inc., which will build plant; Hawkins Bradley, Jesse Jones Sausage Co., Raleigh, N.C.; Earl T. Jones of Jesse Jones Sausage Co.; R. Starr Parker, consulting engineer; Harry McGee, architect, and J. Noah Williams of Noah's Country Hams, Smithfield, N. C. Plant site occupies 80-acre tract of land near Dunn.

O., and with Armour and Company at Columbus, Memphis, East St. Louis, Ill., and Kansas City. In two other sales appointments, **RALPH DURST**, who has been manager of chain accounts at Braun's, was named assistant sales manager, and **ROBERT WOODROW**, previously head of Braun's distributive account section, was named account executive in the Dayton, O., area.

The appointment of **D. A. LYON** as general manager of the Kansas City plant of Wilson & Co., Inc., Chicago, has been announced by **ROSCOE G. HAYNIE**, Wilson president. Lyon succeeds **J. D. PETRY**, who is being transferred to the company's headquarters staff at Chicago.



**D. A. LYON**

Lyon goes to Kansas City from Albert Lea, Minn., where he had been administrative assistant to general manager **C. E. CAIRNS** for the past two years. The new Kansas City manager joined Wilson at Chicago in its provision department upon graduation from the State University of Iowa in 1950. He subsequently held positions as manager of the provision department at the firm's Omaha plant and administrative assistant to the Omaha plant general manager.

## PLANTS

The premises formerly occupied by **Blue Ribbon Packing Co.** at 4767 Calhoun rd., Houston, Tex., have been turned over to **Pauly Packing Co., Inc.**, which has been authorized to use "Blue Ribbon" as a trademark, announced the **Blue Ribbon** meat packing firm.

**H & B Packing Co.**, Waco, Tex., broke ground recently for its new plant addition. The estimated cost of expansion will be about \$100,000 according to management.

**Wes-Tex Frozen Foods** and **Bee-sley Refrigerated Warehouse**, both divisions of **West Texas Packing Co., Inc.**, San Angelo, Tex., will be operated from facilities now under construction on the site of the firm's old meat packing plant, which was destroyed by fire last January 20. There are no plans for immediate restoration of the packing plant itself, according to **WADE BEESLEY**, general manager of West Texas

## JOBS

Two major staff appointments at **The Cudahy Packing Co.**, Omaha, have been announced by **PAUL B. THOMPSON**, president. **JERRY KEEFE** has been named manager in charge of advertising and sales promotion and **ROBERT H. MAHER** was named a technical assistant to **Dr. W. J. SHANNON**, vice president in charge



**R. H. MAHER**



**JERRY KEEFE**

of sales and merchandising. Keefe succeeds **LEONARD G. TREMBLAY**, a veteran of 40 years' service with Cudahy, who will retire as of June 1. Keefe previously was advertising and sales promotion manager at the Madison, Wis., plant of **Oscar Mayer & Co.**, where he created sales contest promotions that won first place awards of the **Premium Industry Club** four consecutive years, 1957-60. In his new position, Maher, who for the past six years has been associated with the **Anchor Hocking Glass Corp.** as a customer liaison

and technical sales representative at **Lancaster, O.**, will work on the basic problems of quality control and improved acceptance of products.

**GLENN C. PECOR** has been named provisions manager of the newly-organized pork products division of **Vogt Packing Co.**, Flint, Mich. **CHARLES V. WATSON**, vice president and general manager of the firm, said the addition of pork will enable the beef processing company to handle a complete line of packing-house products.

**Swift & Company**, Chicago, has announced the appointments of new sales managers at one plant and seven sales units. They are: **J. F. NOHL**, Columbus, O., plant general sales manager; **P. H. MEYER**, Cleveland, city sales unit manager; **M. F. BAKER**, Long Branch, N. J., sales unit; **W. R. STUBBS**, Elmira, N. Y., sales unit; **A. R. DORMER**, Mobile, Ala., sales unit; **S. ANGELICH**, Fulton No. 21, Chicago sales unit; **C. E. JANS**, Fulton No. 8, Chicago sales unit, and **J. O. BURNS**, who was named to manage the hotel and restaurant sales unit in Gulfport, Miss.

**R. C. ALSPACH** has joined **The Braun Brothers Packing Co.**, Troy, O., as sales manager, announced **C. A. SCOTT**, vice president of marketing. Alspach formerly served with **David Davies, Inc.**, Columbus,

## Aura of Old World at Usinger's

**T**HE MORNING sausage break is only one of the Old World customs which have not given way to modern innovations at Milwaukee's Fred Usinger, Inc., *wurstmachers*, and subject of an article entitled "Milwaukee's Sausage Artists," appearing in the May 6 issue of *The Saturday Evening Post*.

"Promptly at 9:45 a.m. everything stops at Usinger's. Everyone strolls into one of the four company dining rooms to eat sausage," says *Post* reporter ROBERT W. WELLS, who was taken on a personal tour of the six-story plant by FREDERICK USINGER, president of the 81-year-old firm and grandson of its founder, FRED, SR., a German immigrant who came to the U.S. in 1880 "with a pocketful of sausage recipes."

Comments Wells: "As I watched the sausage stuffers stuffing themselves with sausage, I decided their enthusiasm was the ultimate compliment to their product." The 110 Usinger employees eat about six tons of free sausage at the plant every year, which is easily understood when one considers the business philosophy inherent in this statement by Usinger: "Anything we don't want to eat ourselves, we don't make."

The Milwaukee firm, which was granted federal inspection in 1906, manufactures 64 varieties of sausage and, with a few exceptions, the ingredients and recipes have remained the same since 1880. "Any alteration in the sausage's taste is cause for alarm," notes Wells. "At one of the morning sausage breaks, Frederick bit into a piece of Bockwurst—a product designed for eating with bock beer. Instantly he knew something was amiss. This wasn't the Bockwurst grandpa used to make! As he prepared to leap to his feet and hurry out to the factory to see what had happened, his colleagues confessed. They had slipped another firm's Bockwurst on his plate."

Another modern development, automation, has not made too much headway at Usinger's. "If a new machine looks promising, we try it," Frederick told Wells. "But we use it only if it doesn't change the sausage."

The firm does no slaughtering and buys only select meats from its suppliers. "Usinger uses only natural spices," and is very particular as to their place of



Usinger *wurstmachers* pose for *Post*.

origin. For example, it buys only Sicilian pistachios, which sell wholesale for \$1.72 per pound. "You can get them from Afghanistan for 80¢, but they don't have the size and color we want," states Usinger.

Usinger's father, FRED, JR., who at 72 is semi-retired but remains corporate treasurer, recalls how he discovered from his father "why the man who peeled pistachios always whistled. As long as he kept whistling, he wasn't eating pistachios. If the whistling stopped, Papa Usinger hurried out of his office to find out why."

The tour ended with lunch, "and quite a lunch it was," recalls Wells, "—twenty kinds of sausage, washed down with beer . . . Usinger watched me at the lunch table with the air of an artist whose masterpiece is meeting the ultimate test." Confesses Wells: "I met it all right. I ate so much that I wasn't hungry for 24 hours afterward."

Packing. The frozen foods division is expected to be in operation by May 15 and the refrigerated warehouse to be completed in 12 to 15 months. The two divisions will put about 7,000 sq. ft. of the 13,600-sq.-ft. packing plant structure back in use. Beesley, who has been operating the frozen foods division from another location since the fire, said he expects to develop stage by stage into more lines of frozen foods and concentrate more on supplying the institutional trade in the area.

Belmont Packing Co. has opened a new 40- x 60-ft. meat packing plant at Vina, Ala. The firm will employ between 30 and 40 persons initially.

One fireman was killed and three

others injured when an explosion leveled a warehouse of John Englehorn & Sons, Newark, N. J. No estimate of damage was given.

### TRAILMARKS

CHARLES HEYMAN was named "Salesman of the Year" at Neuhoff Brothers Packers Co., Dallas, Tex., and was presented with a trophy for his sales performance by JOHN D. NEUHOFF, vice president of the meat packing firm.

DELMAR E. VALINE, SR., formerly of the Swift & Company purchasing department at National Stock Yards, Ill., has been appointed executive vice president in charge of public relations for the St. Louis Live Stock

Market Foundation, announced PAUL E. WOODSON, president. Valine was with Swift for 22 years before becoming assistant to the president of the St. Louis National Stock Yards Co. two and one-half years ago.

The stockholders of Frito Co. of Dallas and Austex Foods, Inc., Austin, Tex., approved the proposed merger of Austex Foods into Frito, effective May 1. FRED CATTERALL, JR., president of Austex, was elected to the Frito board of directors and named vice president of the newly-established Austex canned foods division of Frito.

JIM DAGANHARDT, formerly of the beef department of Patrick Cudahy, Inc., Cudahy, Wis., now is associated



with Selection, Inc., and The Selected Meat Co. at Sandusky, O., where he will be in charge of selection and sales of carcasses, announced BILL WALDOCK of Selection, Inc.

LESTER L. DUNCAN has retired as plant superintendent at Krey Packing Co., St. Louis, Mo. Duncan, who has served with Krey for the past 29 years, has a total of 53 years of service in the meat packing industry. Duncan was one of the pioneers in the production of tendered hams;



L. L. DUNCAN

mild, pickle-cured bacon, and continuous low temperature rendered lard. He has been succeeded as plant superintendent at Krey Packing by his son, RICHARD DUNCAN.

A three-day livestock evaluation clinic, sponsored by the National Live Stock and Meat Board, Chicago, in cooperation with allied livestock marketing and meat packing interests of the St. Louis area, was held April 12-14 at St. Louis for undergraduate students from agricultural universities of five states. The 91 animal husbandry students in attendance participated in an industry



INTRODUCTION of new "Award" margarine by Swift & Company, Chicago, at Fairmont Hotel in San Francisco finds large group in attendance at luncheon. Shown discussing new product are (l. to r.): Dr. Fred J. Stare, head, department of nutrition, Harvard School of Public Health; Dr. H. E. Robinson, Swift vice president in charge of research; Miss Mary Rourke, representative, California State Department of Public Health, and Miss Jeanne Paris, Swift director of home economics. New margarine contains more than 75 per cent poly-unsaturated vegetable oil and it will soon be marketed nationally.

employment forum and judged livestock animals on the hoof at the St. Louis National Stock Yards. Both the grading and carcass evaluation took place at the National Stock Yards' plant of Swift & Company,

Chicago. Speakers during the three-day clinic included: CARL F. NEUMANN, Meat Board general manager; GARLAND RUSSELL, Swift & Company; JOHN F. KREY, Krey Packing Co. of St. Louis, and STANLEY

No other stuffer...at ANY price can equal the

## ST. JOHN #2015 CONTINUOUS STUFFER

5000 lbs. of HOT DOGS  
PER HOUR!

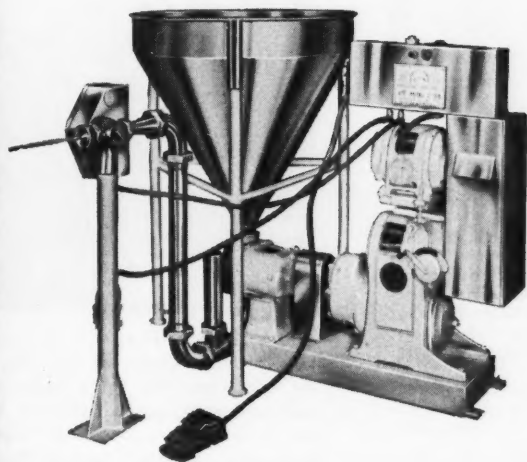
COMPLETE, Ready for installation

**\$4,225<sup>00</sup>**

Write, wire, phone

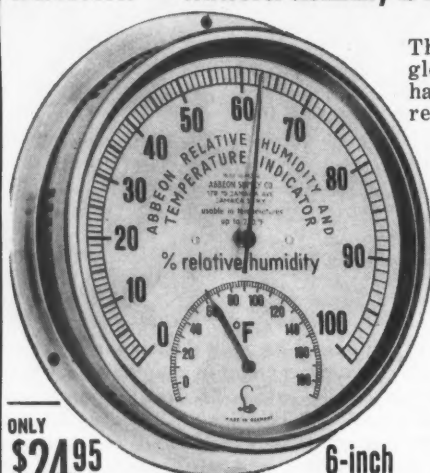
**ST. JOHN & CO.**

5800 S. Damen Ave., Chicago 36, Illinois



## PRECISION HUMIDITY-TEMPERATURE INDICATOR

**Hundreds in Daily Use in Packing Plants, Smoke Houses, Coolers, Freezers, Canning Plants, Carton, Box and Cellophane Storage, Warehouses — Wherever Humidity is Important!**



ONLY  
**\$24<sup>95</sup>**

**6-inch  
Diameter  
Model M2A4**

This precision instrument in gleaming, solid brass casing has a large dial for quick easy reading. It will tell you the humidity and temperature at a glance, without any calculations and computations. Just hang on the wall indoors or out, humidity range 0 to 100%, temperature range minus 10°F to 190°F.

### UNCONDITIONAL GUARANTEE

Absolute satisfaction guaranteed or money refunded in 10 days, without question or quibble.

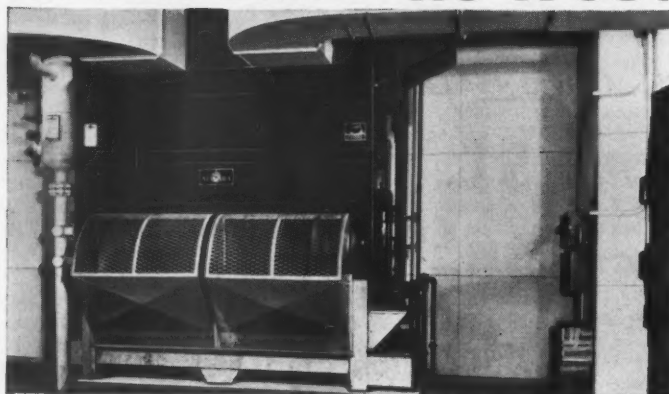
Send your check with order, we pay postage; or we will bill you, plus postal charges.

P.S. If you are interested in Humidification or Dehumidification, we will be glad to send our literature giving "FACTS ON HUMIDIFICATION" (without obligation of course).

Send Order Today To:

**ABBEON Inc.** Specialists in Humidification 179-18S Jamaica Ave., Jamaica 32, N. Y.

## NIAGARA "no frost"



### ...DEPENDABLE and DURABLE

Experienced operating men will tell you that Niagara No-Frost refrigeration gives you the best results in food freezing, cold storage warehousing, fruit and vegetable chilling.

Especially in the tough spots, in such conditions as meat packing and crop pre-cooling, where there are large amounts of moisture and extra air-borne causes of corrosion, No-Frost equipment out-lasts, out-performs and out-saves all other types.

Because it PREVENTS all frost or

ice formation from the start, Niagara No-Frost gives you always full capacity, prevents waste of power. You escape all trouble and labor of defrosting, have rooms that are always clean and sanitary, enjoy the lowest operating costs per ton of refrigeration.

For more than a quarter of a century Niagara No-Frost durable, dependable equipment has been making money for its users.

Write for Bulletin 105.

### NIAGARA BLOWER COMPANY

Dept. NP-5, 405 Lexington Ave., New York 17, N. Y.

Niagara District Engineers in Principal Cities of U.S. and Canada

WEIR of St. Louis Independent Packing Co., also of St. Louis.

Seitz Packing Co., Inc., St. Joseph, Mo., is celebrating its 25th anniversary this year by marketing a new product—Lovers Lane Lazy Lou pork sausage. The whole hog sausage is packaged in 12-oz., 1-lb. and 8-lb. units.

CLIFF OWENS, president of Owens Country Sausage, Inc., Richardson, Tex., has been re-elected to the City Council of Richardson.

United Brokers, Chicago meat brokerage firm, has announced the opening of a New York City office at 97 Gansevoort st. JACK FRYER, formerly with United Fryer and Stillman, Inc., Denver, Colo., is in charge of the new office. The telephone number is CHelsea 3-4345.

## DEATHS

WILLIAM HENRY WHITE, 85, founder of White Provision Co., Atlanta, Ga., now a subsidiary of Swift & Company, Chicago, died in Miami. At one time, White had been a director and member of the executive committee of the American Meat Institute, Chicago. White is survived by five daughters.

J. F. ANDERSON, 53, president of Houston Packing Co., Houston, Tex., died April 25. A native of New York City, Anderson was a grandson of JOHN FINNIGAN, one of the founders of the meat packing firm. Surviving are his wife and a daughter.



500-MILE Speedway Classic, to be held at Indianapolis on May 30, will be broadcast for third consecutive year under sponsorship of Stark, Wetzel & Co., Inc., Indianapolis. Signing broadcast contract is Joe Buscemi (seated), Stark, Wetzel vice president and director of marketing, as network sports announcer Sid Caster of radio station WIBC, Indianapolis, looks on.

THE NATIONAL PROVISIONER, MAY 6, 1961

## Flashes on suppliers

**TEE-PAK, INC.:** E. E. Ellies has been elected president and chief executive officer of this manufacturer of cellulose casings for the meat industry, the firm's board of directors has revealed. At the same time, it was announced that Seymour Oppenheimer, president of the company since 1945, was elected chairman of the board.

**PURE CARBONIC CO.:** Appointment of T. H. Townsend, jr., to sales manager of the company's central region was recently announced by G. C. Cusack, president. He will headquarter in Cleveland.

**SCHOELKOPF MANUFACTURING CO.:** This Madison, Wis., manufacturer of automatic door operating equipment has announced the change of its name to Air-Lec Industries, Inc., president John T. Lunenschloss has reported. The change was for the purpose of identifying more closely the name of the firm with its trade mark.

**ROCKWELL MANUFACTURING CO.:** Thomas O. Carson has been

named assistant vice president of the meter and valve division sales of this manufacturer of meters, regulators and controls for liquids and gasses, according to P. C. Kreuch, vice president of the division. Carson will be in charge of sales activities east of the Mississippi river.

**VISKING CO.:** Roland (Mike) Marshall has been appointed regional sales manager for this casing manufacturer in the East, where he will supervise sales activities in New York, New Jersey, eastern Pennsylvania and a portion of the New England area.

**J. C. CORRIGAN CO., INC.:** This Boston conveyor manufacturer has announced the appointment of Philip J. Guilfoil as sales engineer in the New York area. He will assist Gilbert Lavoie, sales engineer.

**DODGE & OLCOTT, INC.:** This New York company has announced the removal of its Boston sales office under the direction of James Dugan to 600 Main st., Waltham 54, Mass.

**W. R. GRACE & CO.:** The Cryovac division of this plastics manufacturer has announced the appointment of Frank Lundblad as market services manager. He will be head-

quartered at the Cambridge, Mass., plant. Dan Newcomb was appointed marketing manager of the eastern division in Simpson, S. C.

**BOSTICH, INC.:** Purchase of Calwire Products, Inc., and Calnail, Inc., its selling organization, in Visalia, Cal., has been reported by this manufacturer of stapling and stitching equipment in Greenwich, Conn.

**CHAS. PFIZER & CO., INC.:** Relocation of this firm's headquarters to a new building at 235 E. 42nd st., New York, has been effected.

**TRANSICOLD CORP.:** F. W. Smith Company has been appointed distributor for the complete line of this manufacturer's refrigeration equipment in the New England area.

**AMERICAN VISCOSE CORP.:** Leo R. McQueen has been named casing sales representative, according to John Keith, casings sales manager. He will be located in the Chicago district office at Melrose Park.

**MERCHANTS REFRIGERATION CO.:** Perry M. Shoemaker has been elected director of this food storage firm, according to Arthur N. Otis, chairman of the board. The firm operates 10 refrigerated warehouses in various eastern cities.

**EMULSION CONVEYOR**

**LOW EMULSIFIER**

**DUMP BUCKET**

**Flexibility in your production line!**

When distance is your problem, St. John can engineer the conveyor system that makes short work of long spaces. This easy, field-proved set-up carries emulsion from the chopper directly to the St. John continuous stuffer—gives you steady, high production rates.

And with an alternate cut-off valve, emulsion can be delivered from chopper to dump bucket—for other operations in a simple, trouble-free process that keeps labor costs to a minimum.

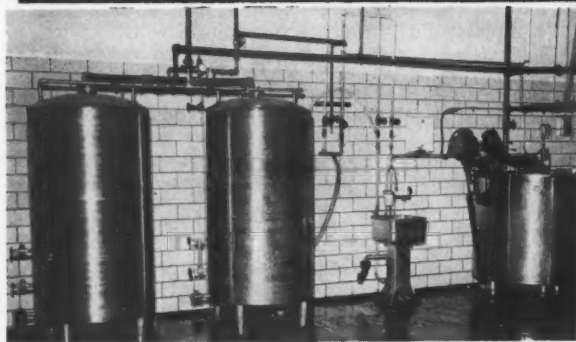
**ST. JOHN No. 2015  
CONTINUOUS STUFFER**

**ST. JOHN & CO.**

5800 S. Damen Ave., Chicago 36, Illinois



## SIMPLEX BRINE PUMP *for pumping hams or bacon*



200 gallon units installed at the Seagman Meat Co., Denver, Colorado

### 9 Reasons why the new Simplex Brine Pump is good news for you . . .

1. The new Simplex Pump **ELIMINATES** all moving parts that cause delay and repairs.
2. It is guaranteed to be 30% **FASTER** than other brine pumps.
3. Tank is made of  $\frac{1}{4}$ -inch No. 316 stainless steel plate and **WILL LAST A LIFETIME**.
4. Has Air-intake filter.
5. A 3-inch opening at top provides easy access for **INSPECTION** as well as convenient filling.
6. Glass gauge at base indicates contents and lets you know when tank needs refilling.
7. **A SIZE TO MEET YOUR NEEDS . . .** 20-gallon, 40-gallon, 75-gallon or 150-gallon . . . or made to your specifications.
8. **EASY TO OPERATE . . .** simply open the air valve and begin pumping.
9. **USE AS MANY OPERATORS AS YOU NEED . . .** simply by lengthening the outlet pipe.



40 to 75 gallon unit for the smaller operation

**THE SIMPLEX BRINE PUMP** has been approved by the U.S. Department of Agriculture. Territories open for distributorship . . . for further information and price list write to:

## THE SIMPLEX PUMP CO.

1348 DARLING STREET  
OGDEN, UTAH

## "WHITFORD" FLOOR DRAINS

### *Especially adapted for packing houses*

Catch and retain valuable solids in easily removable baskets.

Prevent clogging drainage systems. Aid sanitation.

Ductile iron grates are available in all models, and with 4" threaded or inside caulk connection.

See page A-6, Purchasing Guide for the Meat Industry for details.

### WHITFORD DRAIN CO.

1819 South Brook St. Louisville 8, Ky.



**Your Name and Address on a 3¢ Postcard**  
will bring you 10 DAYS FREE TRIAL SERVICE of

### "THE YELLOW SHEET"

Prove to yourself that an accurate, comprehensive report on going prices on most every type of meat and by-product will increase your profits. **MAIL YOUR CARD TODAY!**

### DAILY MARKET AND NEWS SERVICE — "The Yellow Sheet"

15 West Huron Street

Chicago 10, Ill.

## NEW TRADE LITERATURE

**Automatic Package Tying Machine (NL 1114):** A new brochure showing the versatility of the machine has been announced by the manufacturer, B. H. Bunn Co. of Chicago. The booklet describes what the tying machine does, how it operates and the advantages of automatic tying. Experiences of Bunn tying machine users are also reviewed in the brochure.

**Air Conditioners (NL 1102):** A completely revised catalog on its units has been announced by the Record Corp. The new catalog, #55C9a, includes engineering data, dimensions and specifications for the entire series of Multizone units. Copies of the new catalog are available by writing directly to Record Corp., 7250 E. Slauson ave., Los Angeles 22, California.

**Spraying, Cleaning Apparatus (NL 1186):** DuBois Chemicals, Inc., will introduce a larger model of its stainless steel "DuZolver" apparatus, but has already made available a one-sheet piece of literature on the unit to be studied beforehand.

**Strapping Machines (NL 1237):** Specifications of 14 models of the CSF compression strapping machine are detailed and compared in a new folder from Signode Steel Strapping Co. of Chicago.

**Centrifugal Pumps (NL 1217):** The Aurora Pump Division of the New York Air Brake Co. has published a two-page bulletin which describes in detail its line of single-stage or split case centrifugal pumps for transferring fluids.

**Thermocouples (NL 1154):** Minneapolis-Honeywell has recently made available a new catalog on its series of thermocouples. The book contains specifications, ordering information and prices on Megopak bulk material, elements and complete assemblies.

**Weight Control Inspection Scales (NL 1240):** Descriptive information on two of its newest scales are given in two bulletins, Nos. 3439 and 3440, published by The Exact Weight Scale Co., Columbus, O.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (5-6-61).

Key Numbers .....

Name .....

Street .....

City .....

THE NATIONAL PROVISIONER, MAY 6, 1961

# CLASSIFIED ADVERTISING

Undisplayed, set solid. Minimum 20 words. \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER

## MISCELLANEOUS

### HOG CASINGS

ALL SIZES.  
IMMEDIATE DELIVERY.

SAYER & CO.  
810 FRELINGHUYSEN AVE.  
NEWARK, NEW JERSEY.

## BANKRUPTCY SALE

ASSETS OF  
KWICK STEAK CO.

Fairburn, Georgia

Located 11 miles from Atlanta Airport. 10,000 sq. ft. bldg.—3½ Acres—R.R. siding 4,800 sq. ft. under refrigeration, 20,000 cu. ft. freezer space. Assume \$28,000 First Mortgage on land and bldg. —Balance cash. Suitable all types frozen portion control meats & Prepared frozen foods. Plant capacity 15,000 lbs. per day—Equipment new U.S.D.A. Inspection for meat and poultry. INQUIRE:

Morton P. Levine, Attorney  
1240 C & S Nat'l. Bk. Bldg. Atlanta 3, Georgia  
Tel: Jackson 1-1624

WILL LEASE: Direct to packer or processor, two reefer trailers equipped with meat rails and Thermo-King units, powered with late model International sleeper cab, Delsel powered tractors. Experienced drivers. Prefer east or south-east runs. Write Box Ft-194, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### LOIN PAPER

Treated wet strength EXCELLENT QUALITY wrapper for fresh pork cuts at LOW LOW PRICES. Please send for samples and prices or call collect.

### BORAX PAPER PRODUCTS CO.

350 East 182nd Street  
New York 57, New York  
Wellington 3-1188

### USDA LABELS EXPEDITED

WITHIN HOURS OF RECEIPT \$6.50 EACH  
Complete services—Gov. information, labels, liaison—blue prints, FDA, etc. Available monthly hourly, per item.

### JAMES V. HURSON

Albee Bldg., 1426 G Street, N.W.  
Washington 5, D.C. Telephone REpublic 7-4122

FOR SALE, LEASE, PARTNER or CUSTOM KILL: Proposition considered. Tax loss meat packing corp. Central New Jersey new U.S.D.A. Inspected plant. Slaughtering and boning operations. Pork, veal and beef. Principals only. FS-105, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

BECAUSE OF ILLNESS: Will sell 85% of the stock in the following business for less than \$30,000.00. Complete, well equipped modern sausage kitchen, pork cut-up operation, with large freezer storage room. Doing wholesale business in northeastern Ohio. FS-206, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE OR RENT

FOR SALE — FLORIDA GOLD COAST: Between Miami and Palm Beach. Wholesale and retail manufacturing plant, pork products, high quality sausage, baloney. Established 8 years. Connecting retail store. FS-224, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COMPLETE: Well-equipped small plant for beef and small stock slaughter, sausage manufacturing, large sale area and good supply livestock in western Montana. Write to P. O. Box 674, Kalispell, Montana

PHILADELPHIA SLAUGHTERING PLANT: Including sausage kitchen, retail store, house, garage. Room for expansion. KOLB'S MEAT PRODUCTS, 2620 West Oxford St., Philadelphia 21, Pa.

THE NATIONAL PROVISIONER, MAY 6, 1961

## EQUIPMENT FOR SALE

### THE LAZAR COMPANY

brokers • dealers • sales agents • appraisers

1709 W. HUBBARD ST., CHICAGO 22, ILL.  
PHONE Canal 6-9200

### NEW—USED—REBUILT

MACHINERY FOR MEAT PACKERS—  
RENDERERS—SAUSAGE PROCESSORS  
and ALLIED FOOD INDUSTRIES

2000 Globe-Hoy Stainless NoSS Speed loaf molds with covers ..... .95c ea. Fob  
1000 Stainless Steel Wire molds  
4 x 4 x 14" ..... .85c ea. Fob  
122 Stainless DIS molds with spring covers ..... 3.95 ea. Fob  
2000 Globe-Hoy Stainless Baked loaf pans with slide covers  
Model 31-S ..... 1.45 ea. Fob  
5000 Stainless Steel 1 lb Chili molds ..... .35c ea. Fob  
All Above Used But in Good Shape  
H. D. LAUGHLIN & SONS, INC.  
3522 N. Grove St. Fort Worth 6, Texas  
Market 4-7211

### ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed



We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.



### PRESSES FOR SALE

FOR SALE: French Oil Co. type 2-S screw type extraction presses, 300 psi, tempering bins, 60 HP motor and drive. Perry Equipment Corporation, 1404 N. 6th St., Philadelphia 22, Pa.

FOR SALE: Hough payload — model H.A. hydraulic dump scoop. 12 cu. ft. cap. (48 x 30 x 20). In excellent condition. Price \$2500.00. P. O. Box No. 1045, Cleveland 2, Ohio

FOR SALE: New Seydelman — model K 121 RAS Cutter, 210# Capacity. Very reasonable. HERMAN G. WORN, c/o West Coast Spice Co., 1355 Donner Ave., San Francisco 24, Calif.

## EQUIPMENT WANTED

WANTED: 500# Buffalo stuffer, must be in good condition. W-183, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

1—Ammonia System  
15 to 20 Ton Compressor  
1—Condenser  
1—Receiving Tank  
1—Oil Tank

### CHARLES ABRAMS CO., INC.

460 N. American St., Phila., 23, Penna.  
Phone: Wa. 2-2218

## PLANT WANTED

WANTED TO PURCHASE: Rendering works with large pick-up of by-products from packinghouses, locker plants. Confidential. Answer to Box PW-203, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 1-bd beef kill, to lease or buy. Not necessarily government inspected. Give description and size of building and location in first letter. PW-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

# BARLIANT'S WEEKLY SPECIALS

## Current General Offerings

3143—HOG SLAUGHTERING LAYOUT: including Boss 46-B Grate Dehairer, Hoist, Bleed Rail, Scalding Vat, Shackles, w/mtr. Details on request.  
2919—HOG DEHAIRER: Dupps Jr. 60 hogs/hr., 10 HP. w/loader & unloader, like brand new \$1,150.00  
2945—COOKERS: (2) Dupps 5' x 9', 20 HP. \$1,450.00  
2563—HYDRAULIC PRESS: Dupps "Rujok", 300 ton, w/elec. pump, excellent condition. \$3,250.00  
2087—EXPELLER: Anderson "Red Lion", 15 HP. mtr., factory rebuilt \$4,800.00  
3204—HOG: MiHs & Merrill #12CD, 25 HP. motor, direct driv, w/coupling, good cond. \$625.00  
3304—BELLY ROLLER: Globe #12447, 2 HP. \$1,000.00  
3305—PATTYMAKER: automatic mdl. 4 AC mstr. ¾ HP. 220/440/3/60 mtr. \$1,750.00  
3306—PICKLE INJECTOR: Boss Permeator mdl. 246, all stainless steel, 1½ HP. \$2,500.00  
3307—SLASHER: Keebler, 10 HP. \$450.00  
3308—SLICER: Anco #832 hydromatic, w/vacuum pump, elec. head & oil thermostat, 3 HP. mtr. \$2,500.00  
3309—SLICER: U.S. mdl. 170 SS. \$1,250.00  
3310—VOTATOR: Girdler mdl. 4VB41015, w/15 HP. & 2 HP. mtrs. \$5,500.00  
3174—BACON PERMEATOR: Boss #247. \$1,750.00  
3211—BAND SAW: Jim Vaughn mdl. J, left hand, w/stainless moving top table \$300.00  
3225—SLICER: U.S. mdl. 170-G, ¼ HP. mtr., 53" conveyor, 12" Neoprene belt \$500.00  
3275—SHARPLES CENTRIFUGES: (2) w/stainless steel baskets 30" dia x 14" deep, perforated, 3 HP. ea. \$1,650.00  
3276—MEASURING FILLERS: (3) Anco. ea. \$375.00  
3279—GRINDERS: (2) Enterprise mdl. 52 H, 7½ HP. completely recond., A-I cond. ea. \$650.00  
3287—CHOP-CUT: Boss #56-6, 350# cap., 40 HP. mtr. & starter \$3,000.00  
3288—HYDRAULIC CURB PRESS: Dupps, 150 ton, w/steam pump \$1,200.00  
3293—PRESTO LINKER: 220/3/60 mtr. \$1,800.00  
3033—BACON FORMING PRESS: Anco #800 \$2,350.00  
3119—SLICERS: Enterprise mdl. 480-A, ¾ HP. mtr., w/mdl. 720-A Weighing device, ¼ HP. mtr., good condition \$2,950.00  
2855—FROZEN FOOD SLICER: GEMCO mdl. 2-16, automatic feeder, stainless steel table, Neoprene belt 50"x15½" wide, 3 HP. reduced to \$2,350.00  
2760—MINCEMASTERS: (2) Griffith mdl. 2048, w/stainless cutting chambers, 50 HP. mtr. ea. \$1,350.00  
3301—STUNNING UNITS: (2) Boss mdl. 1004, w/piston type applicators, like new ea. \$375.00  
3004—ROTO-CUT: Globe, size 54" x 24", excellent condition \$3,700.00

### DON'T MISS

Our two page ad in this issue of the National Provisioner, pages 26 and 27, covering our liquidation sale at the Swift & Company Cleveland, Ohio plant May 15th to 19th. Watch for our bulletin covering this outstanding sale which includes an unprecedented offering of stainless steel machinery, trucks and tables.

### NOTE

Our new address—625 N. Kedzie Ave., Chicago 12, Ill.  
Our new telephone No.—SACramento 2-3800.

All items subject to prior sale and confirmation  
• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers  
WRITE FOR FULL PARTICULARS  
625 N. Kedzie Ave., Chicago 12, Ill.  
SACramento 2-3800

# BARLIANT & CO.

# CLASSIFIED ADVERTISING

[Continued from page 47]

## POSITION WANTED

### MANAGER

CAPABLE: Money maker, thoroughly experienced in packinghouse management and operations, including slaughtering, curing, sausage manufacturing, personnel administration, industrial engineering, sales, etc. W-186, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER: Experienced superintendent, university graduate, having 20 years' experience with successful packers. Strong in production, costs, labor and customer relations, standards and layout, quality control, personnel. Practical, personable, excellent references. W-184, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SAUSAGE CONSULTANT

WILL HELP YOU: Solve your sausage problems. Newest methods, adjust your formulas and improve flavor. For information, write to

HUGO LEOPOLD  
25 Thatcher St., Brookline, Mass.  
Telephone AS 7-3197

### GENERAL MANAGER

CAN DO AND HANDLE: All phases of the meat operation. Can furnish top recommendations. If interested an interview will tell the tale. W-185, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### FATS & OILS

SALES AND PRODUCTION AND MARKETING MANAGEMENT. Excellent background and references. Resume on request. W-196, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER — GENERAL SUPERINTENDENT: Over 30 years' experience in meat packing. Very familiar with buying, processing, selling, in medium and small size plants. Excellent references. W-199, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SUPERINTENDENT or FOREMAN: Age 44. Full line experience. Available immediately. References furnished. W-209, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LIVESTOCK BUYER: Experienced in sales barn, country buying and terminal market. Packer experience also. References available from former employer. W-210, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHALLENGE WANTED: By man, age 35. Fifteen years' experience in livestock, beef, sales and management. W-211, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GERMAN SAUSAGE MAKER: 28 years old. Familiar with all sausage and smoked meats operations. Also boiled hams. Desires position as foreman. W-212, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Capable of all production phases in large or small quantities. Qualified references. Prefer Philadelphia or vicinity. W-213, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### MANAGER or SUPERINTENDENT

AGGRESSIVE: Profit minded. Capable administrator. Broad background. Experienced in large and small plants. W-214, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT-MANAGER: Rendering. Fully experienced in all phases. Will relocate. W-215, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CONSULTANT SERVICE AVAILABLE: Military beef specifications. W-216, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## POSITION WANTED

INDUSTRIAL RELATIONS MANAGER: 15 years' successful multi-plant operations. Thoroughly experienced in all phases of industrial relations. Presently employed, desire change. W-220, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ALL AROUND: Locker and slaughter butcher. Also counter butcher. Fast. Guarantee satisfaction. Prefer Oklahoma. W-200, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASING MAN AVAILABLE: Complete hog and beef casing operation. W-187, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### WANTED

#### SALESMAN or DISTRIBUTOR

TO SELL: Pork sausage, wiener, corned beef, seasonings etc., etc. Also meat tenderizers. We will duplicate any seasonings on the market. WILL GUARANTEE 50% HIGHER COMMISSIONS IF YOU HAVE PRESENT ACCOUNTS. M. Pellar & Associates

1315 W. Belmont Ave., Chicago 13, Ill. LO 1-1256

### BEEF MANAGER

U. S. Choice beef breaker in Great Lakes region expanding operation. Needs experienced man to assume full responsibility for management of loin fabricating department. Must know cutting costs, yields; should have sales contacts for butts, strips, tenders.

W-126, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

MEAT SALESMAN: Attractive vacancy exists with large slaughterer and packer of Australian and New Zealand meats with office in New York City. Applicants must have experience in the sale of boneless meats and lamb to wholesalers, chain stores, processors and jobbers. Salary and expenses. Good opportunity for the right man. W-189, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

### SALES REPRESENTATIVE

PORTION CONTROL MANUFACTURER: Seeking to enlarge distribution needs experienced salesman for choice territories in greater southwest. Compensation based on draw and commission. Write in detail to Box W-191, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHEMIST WANTED: Retired chemist or active one desired, capable of handling meat packing company work in the east. Would work directly under Management. Write to Box W-195, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill., stating education, experience and salary wanted.

SALESMAN-DRIVER WANTED: For meat sales in Philadelphia and surrounding territory. Must be experienced in wholesale or retail meat sales. We have an attractive proposition if you are a producer. Please furnish complete resume in first letter to Box W-219, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SALES MANAGER: Wanted for southern California plant employing 40 people. Must be capable of selling jobbers and chain stores and directing small sales force. Give references and resume of meat experience. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT CANNING CONSULTANT: Wanted for 3 months consultation and personnel training trip Colombia, S.A. Must be thoroughly experienced in all phases of meat canning and sausage stuffing. Also desirable condensed soup and fish canning experience. Write Box W-222, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

## HELP WANTED

### SOMEONE SOMEWHERE SOMEHOW

is going to make a very profitable connection selling Sayer's Sheep & Hog Casings.

Write  
Sayer & Co., Inc.  
810 Freilinghuysen Ave. Newark, New Jersey

YOUNG ASSISTANT FOREMAN: For rapidly growing sausage specialties manufacturer, offering a bright future for advancement. W-190, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

### SAUSAGE & SMOKED MEATS FOREMAN

SMALL FULL LINE: Packer in Virginia has opportunity for experienced manager in planning, directing and costing sausage and smoked meats operation. Send complete resume to Box W-202, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Of rendering works who understands rendering, supervising pickup, by-products from packinghouses and locker plants. Extra good wages. Permanent position. Confidential. W-204, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### COMPTROLLER

WELL VERSED: In packinghouse accounting, with fast growing old, independent packing company with several branch plants and distributing points. This position requires an expert comptroller. Salary fully commensurate with duties. Opportunity for advancement. Answers positively confidential. Write to Box W-217, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER WANTED: By eastern packer established since 1889. Must be capable of assuming complete responsibility for building profitable volume, sales with chains and independents. Salary open. Furnish complete resume in first letter to Box W-218, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WE HAVE AN OPENING: For a salesman in the midwest and southeast, to sell our line of seasonings, binders, phosphates and spices. Good opportunity for right man. High drawing and company benefits. FIRST SPICE MIXING CO., 19 Vestry St., New York 13, N. Y. Phone WORTH 4-5682

RENDERING SUPERINTENDENT WANTED: Experienced preferred. Must be alert, reliable and cost minded. Illinois location. Salary and percentage basis. W-207, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

### SALES REPRESENTATIVE

SELLING: Numerous chains and distributors in metropolitan New York area. Looking for additional packing house products. Splendid opportunity to have top representation. W-223, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

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## HOG BUYERS EXCLUSIVELY

W. E. (Wally) Farrow  
Earl Martin

## FARROW and COMPANY

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Telephone: MEIrose 7-5481

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Livestock Exchange Bldg.  
Cincinnati 25, Ohio

Excellent Truck & Rail Service





## CARDOX in-process Cooling

**cuts processing time and costs...  
improves product quality**

The meat industry is finding many opportunities to gain great benefits from Cardox *in-process* cooling. Fresh sausage, for example, can be ground, mixed, stuffed and linked in a few hours from the time the trimmings leave cold storage. Time is saved. Expensive handling is eliminated. People and facilities can be used more efficiently because production can be planned and scheduled more accurately. The product is uniform, looks better and sells better, because the processing is uniform.

Usually, the most surprising discovery is the small investment needed to gain these benefits. Entirely new plants have been built to obtain less. Not so with this progress! Cardox *in-process* cooling can be easily applied to existing processing equipment, and intermediate cold storage facilities are released for other purposes. Be sure you have the facts now. Write, wire, or phone today. CARDOX, Division of Chemetron Corporation, 840 North Michigan Avenue, Chicago 11, Illinois.

### CARDOX TECHNOLOGY IN THE MEAT INDUSTRY

Cardox, one of the world's leading producers of carbon dioxide, has long been respected for its pioneering and leadership in the technology that brought this versatile processing medium into such widespread use. While the extraordinary characteristics of CO<sub>2</sub> made this progress possible, they do

not assure its benefits. Not the tool, but skill and experience in its use determine the results attained. Cardox experience spans the needs of the meat industry from slaughtering through shipping. No plant should ignore the economies and advantages CARDOX methods, equipment and services make possible.

# CARDOX

Division of **CHEMETRON** Corporation

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*The Choicest Product*  
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**T**HE SIOUXLAND MARKET continues to produce the very highest of top quality beef cattle. Offer your trade SIOUX-LAND BEEF—you can pay more . . . but you can't buy better carcass beef . . . anywhere!

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### **SIOUX CITY DRESSED BEEF CO.**

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### **SIOUXLAND DRESSED BEEF CO.**

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